

Tasting Notes

**2018**

**Selección de Parcelas
Chardonnay 2018
D.O. Traiguén**

— Vintage 2018

A cool season that resulted in a long and even ripening of the grapes that produced exceptionally elegant wines.

Linear, deep wines with excellent aging potential.

The abundant winter rains encouraged an excellent bud break in the spring. Moderate rainfall in October and November allowed good vegetative development, and the hot, dry conditions in December aided good fruit set, thereby ensuring excellent production. The scant but welcome rain in January allowed the vineyards to reach their optimum growth, while sporadic rains in February moderated the summer temperatures. A cool and rainy March slowed the progress of ripening and forced us to wait patiently until mid-April to harvest the grapes, which were kept very healthy thanks to the cold and windy conditions.

Bright yellow in color and very complex on the nose, with aromas of citrus fruits, orange blossoms, honeysuckle, acacia flowers, pears, white peaches, and a light touch of walnuts, almonds, and fine pastries such as gingerbread. The palate is vertical, dry, and crisp, with citrusy notes of tangerines and fine hints of nuts. It has great energy and precision, but above all it stands out for its mineral texture and depth. A cold vintage with outstanding aging potential.

— Vinification:

- Hand harvested
- 100% whole bunch pressed
- Wild fermentation in French oak
- 12 months of aging. 26% in new French oak of 400 liters barrels
- Harvest date: 23rd of April
- Production: 126 cases