

Tasting Notes



2019

Vino de Viñedo
Chardonnay 2019
D.O. Traiguén

Vintage 2019:

A year with a cold spring and a warm summer surprised us with its combination of potency, freshness, and intensity.

Spring rains and cold weather resulted in a late bud break and flowering, and the yield was affected by October frosts. The conditions changed abruptly in January, however, and the hot, dry summer enabled the grapes to continue ripening for harvest during the first two weeks of April, resulting in a wine with excellent concentration and fruit intensity.

Bright greenish-yellow in color. The nose is intense with aromas of nuts and fruity notes recalling passion fruit, white peaches, and pears, along with a sweet touch of honey and quince. Mineral notes and tension stand out on the palate. A wine with vibrant acidity and a long finish.

Vinification:

- Hand harvested
- 100% pressed whole bunch
- 100% wild fermentation in French oak.
- 11 months aging in barrels. 16% in new French oak. 25% in 400 liter barrels
- Harvest date: April 10 to 14.
- Production: 500 cases