



FINCA EL ORIGEN ESTATE CHARDONNAY 2016

2016 Harvest

The 2016 vintage was marked by the El Niño phenomenon, making it a cool and extremely humid year, and leaving the lowest yields in 56 years. Despite the setbacks, our vines remained healthy thanks to a meticulous vineyard management program that involved removing shoots and leaves to allow the fruit to ventilate and avoid cryptogamic diseases caused by fungi. This resulted in excellent wines with much lower alcohol and a phenolic ripening that turned into more subtle aromas, a lighter body and higher acidity levels.

Vineyards

The grapes for this Chardonnay come from our genuine estate La Esperanza, located in Vista Flores, Valle de Uco, at the foothills of the Andes mountain range (1,200 m./3,900 ft.a.s.l.). Due to the high altitude, there is very wide thermal amplitude between day and night, which is ideal for fresh wines. The vineyards are naturally healthy, due to the warm, dry breezes that blow throughout the spring and summer. Today, Vista Flores is considered one of the best micro-terroirs within Valle de Uco, thanks to the wines' distinguished character.

Winemaking

Grapes were hand-picked during the coolest hours of morning, maintaining the temperature and health of the grapes in prime conditions. One hundred percent of this wine was made from a careful selection of Chardonnay grapes, seeking to preserve the essence of this variety along with its unique aromas and flavors. Fermentation was carried out with selected yeasts at low temperatures (11-14°C/53-57°F) for 21 days in stainless steel tanks. Half of this wine was fermented in contact with untoasted oak to improve its complexity. Before clarifying and bottle, the wine was in contact with its fine lees for six months to improve the mouthfeel and structure.

Tasting Notes

With bright yellow color and green hues, the early harvest allowed to highlight the floral notes, specially the orange blossoms. Delicate notes of citrus and pineapple follow through. In the mouth, it is elegant, very fresh, with perceivable acidity complemented by a creamy feeling due to the contact with fine lees.

Food Pairing & Service

It is the perfect partner for green salads, soft cheeses, seafood and white meats. Serve at 10-12°C (50-54°F).

Winemaker: Gonzalo Bertelsen

The Estate line is a line of young, fresh and friendly wines, that still preserve an interesting complexity.



ALC 13 %

pH 3.34

TA 6 g/L