



FINCA EL ORIGEN ESTATE CHARDONNAY 2017

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

2017 Harvest

The 2017 harvest was characterized by the great quality and yields below average. The frosts during spring affected the buds and the flower primordia. This translated into bunches with lower weight, but with excellent quality and concentration. The temperatures were warmer and the rainfall, lower; therefore, the tannins matured faster and the harvest in the entire Valle de Uco occurred earlier. The 2017 wines have very good color, sweet tannins and a very smooth mouthfeel.

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 15-18 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 a clear yellow color with green hues, this Chardonnay is balanced from beginning to end. Its profile is floral and tropical, with exquisite fruits like pineapple, pears, melon and green apple. It is a wide wine, with good volume in the mouth, balanced acidity and a creamy mouthfeel due to the contact with 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



ALC 12.7%

pH 3.5

TA 5.1 g/L