



## SINGLE VINEYARD CHARDONNAY 2018

### VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA  
 SOIL TYPE: STONY ALLUVIAL-COLUVIAL  
 CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING  
 CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

### ANALISIS

VARIETIES :100% Chardonnay  
 ALCOHOL DEGREE :13.5%  
 TOTAL ACIDITY :6.67 g/L  
 RESIDUAL SUGAR :3.04 g/L  
 Ph :3.01  
 MALOLACTIC FERMENTATION :30%

### TASTING NOTES

Intensely fruity, with great notes of oak. Delicious vanilla and “caramel” pineapple. The palate blends the natural freshness of the fruit from the wine fermented in stainless tanks with the weight and creamy of the barrel fermented wine.

### WINE AND FOOD

Try with pork chops, smoked ham, baked duck, goose, fish terrine, quail, grilled salmon, pasta with cream sauce, oyster stew, roasted pimientos. Enjoy this special wine with fish and stew seafood. Excellent with smoked salmon. We suggest serve at 12°C.

### WINEMAKING TECHNIQUES

- HARVEST:** The grapes were harvested and immediately refrigerated at temperatures between 8 and 10 °C.
- CRUSHING:** The grapes are gently crushed in a roller crusher which destems before crushing. The fermentation tank is filled with the crushed grapes. The pneumatic press are filled with these grapes crushed obtaining a high quality juice.
- COLD MACERATION:** One fraction of crushed grapes are benefit from contact between the juice and the grape skins. This technique, increases the aromatic extraction. Skin contact can be up about 6 hours under 10°C.
- DRAINED:** The must (free-run juice) is then drained, under carbon dioxide protection (CO2) at a temperature not exceeding 10°C.
- PRESSED:** Then, the skins are pressed. This juice not be added to the free-run juice, since the quality of wine made from free-run juice is normally higher than that pressings.
- DEBOURBAGE:** The juice is clarified through settling cold overnight (debourbage), to clarified juice wich is settled with pectic enzymes. This operation should be carried out below 10°C.
- INOCULATION:** The juice is then inoculated with a selected pure yeast culture.
- FERMENTATION:** Fermentation is carried out between 15 and 16 °C during 30 days. 50% of the juice was fermented in new French oak barrel at 18°C.
- OAK MATURATION:** Time of storage of wine in oak is usually 10 months. Temperature of storage is in the range of 12 to 18°C. The wine is keeping above their lees with periodic batonnage.
- RAKING:** After fermentation, the wine is allowed to settle and is then raked under carbon dioxide protection (CO2) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
- COLD – STABILIZATION:** The wine is cold-stabilized by chilling to between –4°C and –2°C. Finally, the wine is filtered with Diatomite earth.
- BOTTLING:** The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered and sterilized with Pad filtration and Membrane filtration.



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