

# MARQUES de CASA CONCHA

## CHARDONNAY LIMITED EDITION • VINTAGE 2016

*D.O. Biobío, Biobío Valley*



### VARIETIES

CHARDONNAY	100%
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### BOTTLING DATE

February 2017

### ANALYSIS

ALCOHOL	14,2° VOL%
pH	3,21
TOTAL ACIDITY (TARTARIC ACID)	6,49 g/L

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

Quitralmán Vineyard, D.O. Biobío,  
Biobío Valley.

### VINEYARD DESCRIPTION

Located in one of Chile's southernmost wine regions, the Quitralmán Vineyard is 194 meters a.s.l. on the southern bank of the Biobío river.

### PLANTATION YEAR

2007.

### SOIL

The soils in the Quitralmán Vineyard on the southern side of the Biobío River Basin are red clay of volcanic origin.

### CLIMATE

The humid-temperate climate is nearly in transition to Mediterranean and is influenced by the Biobío River and the Andes Mountains. This season was slightly colder than a normal year and was rain-free during the harvest period.

### HARVEST

Manual. March 15–20, 2016.

### VINIFICATION CELLAR

Puente Alto Cellar.

### VINIFICATION

Upon arriving at the winery, the grapes are whole-cluster pressed for a controlled and delicate extraction. Alcoholic fermentation takes place in French oak barrels over the course of 10–12 days. Only 15% of the wine undergoes malolactic fermentation. The new wine is then aged for 12 months in oak barrels with regular lees stirring (batonnage). The wine is then clarified and fined with bentonite and cold stabilized prior to bottling.

### AGING

12 months in French oak barrels.  
(20% new 80% second use).

### AGING POTENTIAL

Drink now or hold until 2021.

### TASTING NOTES

Bright lemon yellow. Rich and elegant with delicate aromas of white pears. Very concentrated on the palate with good vitality, tremendous structure, and fatty notes with a long and vibrant finish.

### FOOD PAIRING

Shellfish and raw or fried fish, fish soups, caldillo de congrio, tuna tartare, and fried calamari.

CONCHAYTORO®

DESDE 1883