

MARQUES *de* CASA CONCHA



CHARDONNAY • VINTAGE 2021

D.O. Limarí, Limarí Valley

VARIETIES

CHARDONNAY	100%
------------	------

BOTTLING DATE

March 2022

ANALYSIS

ALCOHOL	13.8° VOL%
pH	3.33
TOTAL ACIDITY (TARTARIC ACID)	6.48 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca Vineyard, Limarí D.O., Limarí Valley.

VINEYARD DESCRIPTION

The Quebrada Seca vineyard is located at 190 meters above sea level, just 22 kilometers from the Pacific Ocean, on the Limarí Valley's north bank. The soils are clayey and rich in calcium carbonate; cool temperatures and cloudy mornings allow the fruit to ripen slowly and produce fresher wines. The Chardonnay vines grow on vertical trellises from the Mendoza, 95, 76, and 548 clones.

PLANTATION YEAR

2009.

SOIL

Colluvial. Red clay with calcium carbonate in the subsoil.

CLIMATE

Coastal. Sea proximity permits cool coastal breezes to blow directly into the valley, thus cooling the vineyard and moderating temperatures. Also, cloudy mornings allow for slow fruit ripening, leading to fresher wines. This year was slightly colder than an average year, with overcast mornings and no rainfall during harvest.

HARVEST

Manual. Second week of February.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

Once grapes arrive at the winery, we press the stemmed clusters are pressed whole to achieve a controlled and gentle extraction. Fermentation lasts for eight days in oak barrels. Aging is carried out for 12 months in barrels with periodic battonage. Before bottling, we clarify the wine with adjusted doses of bentonite and then cold stabilize it.

AGING

12 months in French oak barrels (18% new) and 1 month in bottle.

AGING POTENTIAL

Drink now or in the next 5 years.

TASTING NOTES

The color is a pale, glossy yellow, combining richness with elegance and vitality. Its aromas include ripe white fruit aromas such as pear, white flowers, toasted hazelnut, and mineral notes. Slightly thick with a silky texture and layers of ripe fig, pear, and mineral flavors. Finishes with a long, vibrant character.

FOOD PAIRING

Pair with seafood and fish in sauces with butter, cheese, or cream; white meats such as rabbit, turkey, pork, or game birds.