

Amelia

CHARDONNAY • 2018 VINTAGE

D.O. Limarí, Limarí Valley



VARIETIES	
CHARDONNAY	100%
BOTTLING DATE	
March 2019	
ANALYSIS	
ALCOHOL	14,2° VOL%
pH	3,22
TOTAL ACIDITY (TARTARIC ACID)	7,2 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca Vineyard , Blocks 3, 4, 7, 8 , 9
D.O. Limarí , Limarí Valley.

VINEYARD DESCRIPTION

The Quebrada Seca Vineyard is located 190 m a.s.l., just 22 kilometers from the Pacific Ocean on the northern bank of the Limarí River. The clay soils are rich in calcium carbonate. The temperatures are cold, and the mornings are cloudy, which allows the fruit to ripen slowly and produce fresh wines.

PLANTATION YEAR

2009.

SOIL

Blocks 3 is associated with the Santa Cristina soil series. The calcareous clay soils are stony and of colluvial origin. Block 9 is also of colluvial origin, and its soils are associated with the Quebrada Seca soil series, which has thinner, calcareous clay soils and no stones.

CLIMATE

Coastal. The cool breezes from the coast blow directly into the valley and moderate the temperatures, and this, combined with the typical morning clouds allow the grapes to ripen slowly and thus produce fresher wines. 2018 was a cool and very well-balanced year influenced by cloudy mornings that enabled the fruit to ripen well.

HARVEST

Manual. First week of February, 2018.

VINIFICATION CELLAR

Puente Alto cellar.

VINIFICATION

Upon arriving at the winery, the grapes are selected on a conveyor belt, which the deposits them directly into the press without destemming. This allows the berries to break gently without applying too much pressure, thereby resulting in delicate, controlled extraction. Alcoholic fermentation takes place in French oak barrels—18% are new, and the remainder have one or two previous uses. Fermentation lasts 15–18 days, and the new wine is then aged in Burgundy-style French oak barrels for 12 months.

The wine stabilizes naturally with the cold winter temperatures as it ages in the barrels.

AGING

12 months in French oak barrels, 18% new and 82 % second and third-use.

TASTING NOTES

Crystalline, brilliant, light yellow in color, with complex, multi-layered with aromas of white flowers and pears, with a predominance of flinty mineral notes. Refreshing, with an excellent combination of structure and minerality with a very attractive salinity on the long, fresh finish.

FOOD PAIRING

Pairs beautifully with sea bass, sesame-crusting tuna, lobster bisque, New England clam chowder, scallops au gratin, and seafood paella, as well as roasted cornish game hens, corn chowder, pumpkin soup, salmon-stuffed ravioli, and pastas with light cream sauce.

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