

Amelia

CHARDONNAY • 2019 VINTAGE
D.O. Limarí, Limarí Valley



VARIETIES	
CHARDONNAY	100%
BOTTLING DATE	
April 2020	
ANALYSIS	
ALCOHOL	13,8° VOL%
pH	3,23
TOTAL ACIDITY (TARTARIC ACID)	7,52 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca Vineyard, Blocks 3 y 9, D.O. Limarí, Limarí Valley

VINEYARD DESCRIPTION

The Quebrada Seca Vineyard is 190 meters above sea level, only 22 kilometers from the Pacific Ocean, on Limarí River's northern bank. Soils are clayey and rich in calcium carbonate; temperatures are cold and mornings cloudy, allowing the fruit to ripen slowly and produce fresher wines.

PLANTATION YEAR

2009.

SOIL

Barracks 3 is associated with the series of Santa Cristina soils. These are stony, calcareous-clay soils of colluvial origin. Barracks 9 is also of colluvial origin and is associated with Quebrada Seca series' soils. They are calcareous clay soils, thinner and without stones.

CLIMATE

Coastal. Fresh coastal breezes blow directly into the valley and moderate temperatures, which, combined with cloudy mornings, allows for slow and prolonged ripening of the fruit, leading to fresher wines. This year had good morning cloudiness that allowed for excellent fruit ripening.

HARVEST

February 2019.

VINIFICATION CELLAR

Puente Alto Winery

VINIFICATION

Once grapes arrive at the winery, the selection process is carried out by a conveyor belt that takes whole bunches for pressing without being destemmed. Thus, berries are broken without exerting too much pressure, achieving a controlled and delicate extraction.

Fermentation is carried out in French oak barrels, 18% of which are first-time use while the rest have wear of 2 to 3 years. The alcoholic fermentation process lasts between 15 and 18 days. The aging process lasts for 12 months in French oak barrels. The stabilization is natural due to the winter temperatures and the aging in barrels.

AGING

12 months in French oak barrels. 18% of first-use barrels and 82% of second and third use.

AGING POTENCIAL

Drink now and up to 2025.

TASTING NOTES

Bright, crystalline yellow in color, this wine displays multiple layers of white flower and pear aromas, plus predominant mineral and flint notes. Very refreshing, with an excellent combination of structure and minerality, with a long finish, attractive salinity, and freshness.

FOOD PAIRING

It goes excellent with grouper fish, sesame seared tuna, lobster bisque, New England clam chowder, scallops au gratin, seafood paella, as well as with quail, corn soup, pumpkin soup, salmon-filled ravioli and pasta with light creamy sauces.

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