

MARQUES de CASA CONCHA

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



VARIETIES

CHARDONNAY	100%
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BOTTLING DATE

March 2020

ANALYSIS

ALCOHOL	14.2° VOL%
pH	3.22
TOTAL ACIDITY (TARTARIC ACID)	8.01 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca Vineyard, 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. Chardonnay vines come from Mendoza clones 95, 76 and 548, and trained in a vertical trellis.

PLANTATION YEAR

2003–2007.

SOIL

Alluvial and colluvial. Red clay on the surface and calcium carbonate in the subsoil. Excellent drainage.

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. during most of the day allow the grapes to ripen slowly and thus produce fresher wines.

HARVEST

First and second week February 2019

VINIFICATION CELLAR

Puente Alto Winery

VINIFICATION

Grape bunches are pressed whole with stalk achieving a controlled and delicate extraction. Fermentation takes place in oak barrels and lasts a total of 12 to 15 days. The aging is carried out for 12 months in barrels with periodic batonage. Before bottling, it is clarified with bentonite and cold-stabilized for a month.

AGING

12 months in French oak barrels.

AGING POTENTIAL

Drink now and up to 2025.

TASTING NOTES

Light yellow. This Chardonnay is an elegant, vibrant, and complex wine, showing notes of white pears, toasted hazelnuts, and minerality. Thick and with a great silky texture. Long, vibrant finish.

FOOD PAIRING

Goes well with seafood and fish in sauces with butter, cheese or cream; white meats such as rabbit, turkey, pork or game birds. Also, light dishes based on legumes or grains; soft curries based on coconut milk; ravioli, lasagna and polenta in white sauces.