

MARQUES *de* CASA CONCHA



CHARDONNAY • VINTAGE 2022

D.O. Limarí, Limarí Valley

VARIETIES

CHARDONNAY	100%
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BOTTLING DATE

March 2023

ANALYSIS

ALCOHOL	13.8° VOL%
pH	3.32
TOTAL ACIDITY	5.82 g/L
RESIDUAL SUGAR	1.94

WINEMAKER

Marcelo Papa.

VINEYARD

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

VINEYARD DESCRIPTION

The Quebrada Seca vineyard is situated at an altitude of 190 masl, just 22 kilometres from the Pacific Ocean, on the northern bank of the River Limarí. The soils are clay and rich in limestone; the temperatures are cool and the mornings cloudy, so the fruit ripens slowly, producing fresher wines.

PLANTATION YEAR

2009-2018.

SOIL

Colluvial. Red clay with calcium carbonate in the subsoil.

CLIMATE

Coastal Mediterranean climate. The cool coastal breezes blow directly towards the valley, moderating the temperatures and this, together with the typical morning fog and indirect light that reaches the grapes for most of the day, result in slow, prolonged fruit ripening, resulting in fresher wines. This season was slightly cooler than a normal year, there was no rainfall during the harvest period.

HARVEST

Manual. Second week of February.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

Upon arrival at the winery, the grapes are whole-cluster pressed to achieve a controlled and delicate extraction. The fermentation takes place in oak barrels for a total of 8 days at a controlled temperature of between 18°C and 22°C. The wine is barrel-aged for 12 months with periodic lees stirring. Before bottling, the wine is fined with small doses of bentonite and cold stabilized.

AGING

The wine is aged for 12 months in French oak barrels (18% new and 82% second use).

AGING POTENTIAL

This wine is best consumed within the next 5 years.

TASTING NOTES

Light and bright yellow colour. It combines richness with elegance and vitality. This wine reveals aromas of ripe white fruit like pears, accompanied by white flowers, toasted hazelnuts and notes of minerals. It is moderately concentrated with a silky texture and layers of ripe flavours of figs, pears and minerals. It has a long and vibrant finish.

FOOD PAIRING

This wine pairs well with shellfish and fish in butter-based sauces, cheese or cream; white meat like rabbit, turkey, pork or game.