

# Chacai

## CHARDONNAY

100% Chardonnay

D.O MAIPO VALLEY-ANDES, CHILE  
2014

Chacai is mountain grown Chardonnay hailing from our San Juan de Pirque vineyard at almost 1,000 meters above the sea. It is an austere locale for vines. The vineyard is privileged to combine the round stoned soils of the alluvial river bed of the Maipo River with a partial intrusion of cracked colluvial stones from the Andean gullies above. The vineyard's yield is about 1.8 kilos per plant or approximately 6 tons per hectare. The cool night-time temperatures of San Juan combined with the late rising sun of the Andean foothills allow the plant's growth cycle to start later in the day and add to the juicy acidity and freshness of this mountain fruit. Phenolic maturity comes naturally with lower alcohol and greater complexity after extended hang-time on the vine. The cuartels of this vineyard have been fine-tuned over many years of research and work with Dirt-Doctor Pedro Parra.

### Winemaking note

In this cold area of Andean Mountains we chose the best lots of parcels Punta Almendro and Centro Uno, in the highest part of the vineyard. Once the grapes from the Chardonnay vines are harvested, they are pressed using what some call the "Champagne" method. This process involves pressing the entire bunches very gently, granting its distinctive structure in the mouth. All the juice is fermented in French oak barrels, and then there is a "batonnage" type work stirring the lees in this wine. Just a quarter of the blend has malolactic fermentation to add a touch of creaminess. After 14 months it is bottled to be aged. A special Chardonnay for special occasions.

### Tasting Note

Aromas of white pear, almonds and citrus greet you on this expressive and sophisticated Chardonnay.

Medium bodied and dry with crisp acidity, flavors of green apple, peach, and candied brittle lead to an elegant finish.

### Pairing

"Sauteed veal gizzards" (Hector Riquelme)

### Technical information

- **Harvest date:** March
- **Harvest method:** Manually, in small cases of 12 kg
- **Production:** 2,664 bottles
- **Alcohol degree:** 13.7% Vol.
- **Residual sugars:** 2.85 g/l
- **pH:** 3.34
- **Total acidity:** 4.28 g/l
- **Field:** San Juan de Pirque
- **Altitude:**
- **Soil:**
- **Medals:**

