

## Curicó Chardonnay 2018

### Valle Central, Chile



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.16g/L</b>
Acidity	<b>5.06g/L</b>
Wine pH	<b>3.33</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim of producing the best wines in Chile from the best regions. Montes wines are consistently good because they are meticulous throughout the entire production process. Montes own 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well a single vineyard Zapallar, in the coastal Aconcagua Valley. In this way, they are able to retain full control of everything that is planted, cultivated and picked. The 'Classic Series' wines are all sourced from different regions, chosen to produce the best examples of each variety.

### VINEYARDS

The region has a Mediterranean climate, with the mountainous Coastal Range shielding the valley from the cooling influences of the Pacific Ocean. As a result, Chardonnay from this area tends towards a riper style, although the cool evenings ensure the grapes are able to retain freshness. The vines are VSP-trained and drip-irrigated, ensuring healthy, evenly ripened grapes with good concentration.

### VINTAGE

A wet winter led to the build up of ground water in anticipation of the growing season. A frost-free spring was followed by a relatively cool summer, which resulted in a long ripening season. Cooler temperatures ensured the grapes ripened steadily, retaining beautiful freshness and developing aromatic intensity. No rainfall or adverse weather conditions in the lead up to harvest allowed the team to pick at the optimum time.

### VINIFICATION

Grapes were hand-picked into small 10-kg boxes and then sorted in order to remove any under ripe or damaged berries. A portion was whole bunch pressed, with the juice then being transferred into stainless steel tanks. Another portion was destemmed and cold soaked at 9°C for a few hours to extract aromatic precursors from the skins. Fermentation lasted around 15 days and took place at 14°C in stainless steel tanks in order to preserve freshness. The wine did not undergo malolactic fermentation, and 30% of the wine was aged in new French oak for 6-8 months.

### TASTING NOTES

This wine is bright gold in colour with expressive aromas of ripe citrus, peach and pineapple. On the palate, it is medium-bodied with the fresh fruit character supported by hints of vanilla, hazelnut and toast from the French oak ageing.