



Corte de Campo



COASTAL

85% Chardonnay / 15% Viognier

Denomination of Origin:

Casablanca Costa Valley.

Chardonnay from our own Belen property in Casablanca, located in a sector closest to the coast, where the climate is highly influenced by the cold Pacific Ocean, which ensures and enables slow ripening.

The vineyards are planted to high density in search of maximum quality and fruit expression.

Granitic soils in the flat areas with more clay on the hillsides.

Harvest & Vinification:

Harvest Report: The 2014–2015 season was colder than a normal year. Spring frosts affected that development of the vines and resulted in very low production and yields, which encouraged greater fruit character, freshness, and acidity in the grapes.

Harvest: first two weeks of April.

Aging: the Chardonnay was aged for 8 months in French oak barrels.

Vinification: the grapes were pressed immediately upon arriving at the cellar. The juice was decanted and then partially fermented in barrels and the rest in stainless steel tanks.

The resulting wine was held on its lees until blending and bottling.

The Viognier component (15%) was cold macerated prior to fermentation, then decanted and fermented entirely in stainless steel with no oak contact.

Description of the wine:

Color: light yellow.

Aroma: tremendous fruit intensity with citrus and mineral notes along with exotic and tropical notes from the Viognier accompanied by a touch of vanilla.

Flavor: fresh and elegant with very pleasant, suggestive acidity and strong, appetising tannins.

Serving temperature: 8°–12°C.



Winemaker Director: Irene Paiva

Analysis 2015 vintage

Alcohol: 13%

pH: 3,1

Total Acidity: 6,8 g/L

Residual Sugar: 5,1 g/L