



VISTAMAR



Corte De Campo

COASTAL

CHARDONNAY | 2019

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.

WINEMAKING

Harvest Report: A vintage that began with a cold and rainy spring, turning warm after December. From mid-March to April, the temperatures returned to "normal" patterns, managing to reactivate the ripeness of the grapes. Overall, an early harvest. In Casablanca, the heat waves were much lower thanks to the fact that the coastal trough was very marked and repeated, allowing the maximum temperatures to moderate. The Belén vineyard, having direct exposure to the sun, had a rapid maturity, being harvested on March 12 to preserve freshness and fruit profile. 5 days after the Viognier is harvested.

Ageing: 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.

WINEMAKER'S NOTE

Colour: 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.

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

T°: 8°–12°C.



<div></div> D.O.: Casablanca Valley		<div></div>	2019 HARVEST	
VARIETIES: <div></div>				
85% Chardonnay		<div></div>		
15% Viognier				
ANALYSIS				
Alcohol:	13 %			<div></div>
pH:	3.26			<div></div>
Total Acidity:	4.57 g/L			<div></div>
Residual Sugar:	2.44 g/L			<div></div>

