

# CORDILLERA

*de los Andes*®



## Chardonnay 2021

LIMARÍ VALLEY

**TYPE OF WINE:** White wine

**D.O.:** Limarí Valley

**VARIETIES:** 100% Chardonnay

**HARVEST DATE:** February 24 to March 11

**NUMBER OF BOTTLES PRODUCED:** 26.400

### TASTING NOTE

Displays great aromatic complexity on the nose, which is very intense and marked by floral, mineral, and citrus notes, and lychee. Creamy and fresh on the palate, with juicy acidity and a certain salinity that is the hallmark of Limarí's calcareous soils.

### SERVING SUGGESTION

Sublime with caviar. An ideal accompaniment for trout and smoked salmon, fresh seafood, and all kinds of fish dishes, whether baked or in sauce.

### TECHNICAL DETAILS

Alcohol content: 13,5% ABV

pH: 3,24

Total acidity: 6,82 g/L (tartaric acid)

Residual sugar: 1,4 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next: 5 to 6 years.

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Pressing: Whole bunches

Type of fermentation: Alcoholic fermentation 50% in stainless steel tanks, 50% in French oak barrels.

Length of fermentation: 18 days Fermentation temperature: 17°C

Aging: 100% in French oak barrels for 10 months, of which 77% is second-use and older and 23% new barrels.

Bottling date: March 2021

### AWARDS AND SCORES

2018 vintage: 93 points Descorchados

92 points Mesa de Cata la Cav

93 points Tim Atkin



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### 2021 VINTAGE

The 2021 vintage is considered cold; ripening took place slowly, achieving good acidity and moderate alcohol levels.

Cumulative rainfall

2020-2021 season (2021 vintage): 79.9 mm

Average minimum temperatures

2020-2021 season (2021 vintage): 8.2°C

Quality:

A great vintage and very good quality Chardonnay from Limarí, standing out for having great acidity; saline and very elegant.

### STORYTELLING

Our search for places where we could produce exceptional wines led us to the Limarí Valley, where Chardonnay takes on a very distinctive expression. The area's cool climate and calcareous soils showed the potential for making Chile's finest Chardonnays. For this reason, we have made our Cordillera Chardonnay from grapes grown in the Limarí Valley since 2009.

### VINEYARD

The vineyard is located in the Talinay area, just 12 kilometers from the ocean and 9 kilometers from Fray Jorge national park, in the Limarí Valley, specifically the Limarí Costa Valley according to the new winegrowing zoning.

Here, as in Elqui, the climate is the predominant wine-quality factor: the cold temperatures of the maritime climate make for cool conditions that produce high-quality Chardonnay.

### TALINAY VINEYARD

Location: Talinay sector, Limarí Costa Valley.

Coordinates: 30° 40' 21" S  
71° 34' 38" O

Elevation: 144 meters above sea level

Distance from the coast: 12 Kilometers

Area: 2.5 ha

Year of planting: 2006

Planting density: 1 m x 1.8 m (5555 plants per hectare)

Training system: Trellis

Yield: 2 kilos per plant

### Soil

**Soil:** The matrix has a clay loam texture with different sized gravel, clays, and sand, and a high calcium carbonate content. Some sections also have streaks of calcareous soil.

**Climate Conditions:** Based on its bioclimatic indicators, the area where the vineyard is located can be described as extremely arid, with a temperate/warm climate and very cold nights. In the mornings, the area is covered in a sea fog known as camanchaca, which keeps the early part of the day cloudy and cool.

The snow that accumulates in the Andes Mountains during the winter is more important than annual rainfall in terms of replenishing this area's water reserves.



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