

# MARQUES *de* CASA CONCHA



## CHARDONNAY • VINTAGE 2016 *D.O. Limarí, Limarí Valley*

### VARIETIES

|            |      |
|------------|------|
| CHARDONNAY | 100% |
|------------|------|

### BOTTLING DATE

February 2017

### ANALYSIS

|                                  |          |
|----------------------------------|----------|
| ALCOHOL                          | 14° VOL% |
| pH                               | 3,20     |
| TOTAL ACIDITY<br>(TARTARIC ACID) | 6,86 g/L |

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

Quebrada Seca Vineyard, D.O. Limarí,  
Limarí Valley.

### VINEYARD DESCRIPTION

The Quebrada Seca is located 190 m a.s.l., just 29 kilometers from the Pacific Ocean on the north bank of the Limarí River. The clay soils are rich in calcium carbonate. The temperatures are cold and the mornings are cloudy, which allows the fruit to ripen slowly and produce fresh wines. The Chardonnay vines come from the Mendoza, 95.76, and 548 clones and are trellised to vertical shoot position.

### PLANTATION YEAR

2003–2007.

### SOIL

Alluvial silty-clay with a substrate of rounded stones, a base of calcium carbonate and has little organic matter.

### CLIMATE

Coastal. The cool breezes from the coast blow directly into the valley and moderate the temperatures, which, combined with the typical morning clouds and indirect light on the grapes during most of the day allow the grapes to ripen slowly and thus produce fresher wines.

### HARVEST

Second and third week of February, 2016.

### VINIFICATION CELLAR

Puente Alto Cellar.

### VINIFICATION

Upon reaching the cellar, the bunches were whole cluster pressed for controlled and delicate extraction. Fermentation took place in oak vats over 12–15 days. Just 5% of the wine underwent malolactic fermentation. The wine was aged in barrels for 12 months with periodic battonage (lees stirring). The wine was fined with adjusted doses of bentonite and cold stabilized prior to bottling.

### AGING

12 months in French oak barrels.

### AGING POTENTIAL

Drink now or cellar through 2022.

### TASTING NOTES

Light yellow in color. Combining richness with elegance and vibrancy this ripe, delicious wine serves up tasty white pear, mineral notes and toasty hazelnut. Deeply concentrated with a silky texture and layers of pears and ripe figs and mineral flavors with a long and vibrant finish.

### FOOD PAIRING

Fish and shellfish in butter, cheese or cream sauces; white meats such as rabbit, turkey, pork, or game birds; light dishes based on legumes or grains; mild curries based on coconut milk; ravioli, lasagna, and polenta with white sauce.