

ESCARLATA

COSECHA: 2020

R.S: 2,8 g/L

VALLE: Coastal Mountain,
Maule Valley.

T.A: 4,17 g/L

ALCOHOL: 13°

PH: 3.16

VARIETADES: Chardonnay 100%



ESCARLATA CHARDONNAY

VINEYARD

The vineyards are settled in the rolling hills from the Coastal Mountain of Maule, just 15 km from Pacific Ocean, allowing the ocean breeze to permeates the vines during the day and night, helping to moderate the temperatures in the growing season and to get low yields, nice concentration and especially fresh fruit. The soils are granitic with an important content of clay.

2020 CLIMATE

The 2020 was a dry year without the presence of rains during the summer and harvest time. The average temperatures were high which generated an extraordinary aromatic concentration and a very round mouth in the wines.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C.
- Malolactic fermentation in stainless steel tanks.
- Lees batonage for 6 months to achieve a creamy stile in the mouth.

TASTING NOTES

This is a refreshing style of Chardonnay, where aromas and flavors of tropical yellow fruits and grapefruit interspersed with hints of hazelnuts and almonds. On the palate it presents abundant fruit flavors that are highlighted by a pleasant freshness and sweetness.