

# VINO DEL PASO

## CHARDONNAY 2014



- **Appellation:** *Central Valley*
- **Composition:** *100% Chardonnay*
- **pH:** *3,3*
- **Residual Sugar:** *1,06 g/l*
- **Total Acidity:** *6,4 g/l*

### SOIL

Mainly sandy clay-loam soils of medium vigour are characteristics of our Central Valley. The vines are planted to a vertical trellis system and are drip irrigated allowing an optimum amount of yields per hectare.

### CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a precise temperature oscillation.

### HARVEST

The 2013 – 2014 growth season started up off with a bit of difficulty, but afterwards a particularly long bloom period was experienced, resulting in some potential uneven ripening in the vineyards – a problem we addressed by the viticulturist doing a great job of removing delayed clusters at the end of veraison. The rest of the growth season was dry with almost no rainfall and slightly elevated temperatures, thus the ripening was slightly earlier in some cases as compared to the previous vintage. These conditions also ensured that there was less botrytis pressure, especially favorable for the cool climate varieties.

### ■ Winemaker Notes

*This fresh Chardonnay presents notes of mango, melon, and honey. The palate is smooth and balanced with a pleasing finish. Delicious as an aperitif or with fish, shellfish, risotto, and pastas. Best enjoyed at 12°–14°C*