

CASA VIVA

GRAN RESERVA

CHARDONNAY

Casablanca Valley

2017

Pale straw in color. The nose is on the riper side, with quince jelly and exuberant tropical fruit, combined with notes of gunflint, almonds and spice. In the mouth the wine is creamy and full bodied, with a fresh, long finish.



WINE ANALYSIS

Alcohol 12.9%

pH 3.26

Total Acidity 5.66 g/L

Residual Sugar 2.7 g/L

Volatile Acidity 0.49 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from blocks planted with ungrafted Chardonnay of the "Mendoza clone" on yellow sandy loams in 1997. The Mendoza selection has low yields of small, thick-skinned berries. Cropped at an average of 2.5 tons per hectare (1.0 tons per acre).

HARVEST After a very warm and dry season, the grapes were harvested starting as early as 28 February and finishing on 21 March. Harvest occurred at night, with an ambient temperature of around 8°C (47°F).

VINIFICATION Upon arrival at the winery all grapes were first destemmed and crushed to the pneumatic press. The resulting juices were racked to stainless steel tanks, inoculated with selected yeasts and gravity fed to a mixture of second to fifth use French oak barrels. Temperatures during the fermentation in barrel peaked at 12°C (or 78°F). After fermentation had finished the barrels underwent some malolactic fermentation, but sulfured before completion to better preserve the acidity. *Bâttonage* was carried out weekly during the first month, and then three times during the following 10 months. After a total of 11 months in barrel the wine was gently nitrogen racked to tank to be stabilized and filtered. Bottled on 8 November 2018. 1.770 cases produced.

