

CASA VIVA

RESERVA

CHARDONNAY Casablanca Valley 2018

Pale straw in color. On the nose fresh aromas reminiscent of quince and green plums combine with notes of grilled nuts and struck flint. In the mouth the wine is medium bodied with complexity, freshness and excellent length.



WINE ANALYSIS

Alcohol 14.2%

pH 3.24

Total Acidity 6.5 g/L

Residual Sugar 2.6 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost part of the Casablanca Valley. Sourced from blocks planted with ungrafted Chardonnay of the “Mendoza clone” and French clones on yellow sandy loams. The Mendoza selection has low yields of small, thick-skinned berries. French clones have larger berries and bunches, and more expressive fruit aromas.

HARVEST After a cool and dry season, the grapes were harvested between 6 and 29 March. Only a small crop of an average 4 tons per hectare (1.6 tons per acre) was brought in, due to early flowering. Harvest occurred mechanically, at night, with an ambient temperature of around 8°C (46°F).

VINIFICATION Upon arrival at the winery all grapes were first destemmed and crushed to the pneumatic press. The resulting juices were left to cold settle (at 10°C/50°F) for a day following which time the juice was racked to stainless steel tanks, inoculated with selected yeasts and transferred to a mixture of 30% used French oak barrels and 70% stainless steel tanks. Temperatures during the fermentation in barrel peaked at 22°C (or 72°F). About 60% of the wine underwent malolactic fermentation, before the barrels were sulfured. *Bâtonnage* in barrels was carried out periodically for the following 6 months. After a total of 6 months in barrel and tanks the final blend was made and the wine was stabilized, filtered and bottled on 14 April 2019. 5.800 cases produced.

