

contempo Chardonnay 2016

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINEYARD AREA

The Cachapoal valley is located in the warm, central part of Chile. Cachapoal, which lies in the northern part of the Rapel Valley, is one of Chile's historic wine growing regions and within it, the vineyards enjoy a unique position on the banks of the Cachapoal river. The climate is ideal for growing good quality wine grapes. The Cachapoal Valley is protected by the Chilean coastal range, which reduces the influence of cool and humid winds coming from the Pacific Ocean. Due to their particular location, vineyard areas benefit from this mountain range "shield". On the other hand, by being located in a plain near the Cachapoal river, they benefit from more exposure to the Pacific Ocean influence, which provides a very good climate for white grapes. Cachapoal is reputed to have one of the longest and most even ripening seasons which allows for just the right amount of ripeness while retaining good acid levels for fruit freshness. This provides excellent varietal character with rounded tannins, great flavor and excellent acidity balance.

VINIFICATION

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. After the crush, the grapes are macerated at 8-10°C for 5-7 hours to enhance varietal aromas. The must is clarified by natural sedimentation at 10-12 °C. After the must is pumped to a fermentation tank and selected yeast is added, keeping controlled temperature at 12-14 °C about 21 days.

TASTING NOTES

This Chardonnay is pale yellow in color, with golden hues. It has a fruity, fresh nose with hints of citrus, lime and vanilla. The palate presents delicious flavors of peach, pineapple and white pepper. It winds down with a fresh, smooth and lingering aftertaste of citrus fruit and a good, clean finish. This is a round, powerful wine. Enjoy with light pasta with creamy sauces, soft cheeses, Salmon and Tuna sushi.

ACCOLADES:

- ◆ **97 POINTS** - Just Wine Points
(*latest rating)
- ◆ **94 POINTS** - Just Wine Points



REGION:	Chile
ORIGIN:	Cachapoal Valley, Peumo Area
VARIETAL:	100% Chardonnay
VINTAGE:	2016
ACIDITY:	6.5 g/L
pH:	3.4
ALCOHOL:	13%

This wine is estate bottled

Wine Regions of Chile

