



### DENOMINATION OF ORIGIN

**Leyda Valley.** Vines planted on rolling hills overlooking the sea receive cool breezes that enable the grapes to ripen slowly.

### VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

### VINIFICATION

The grapes for this wine were 100% whole-cluster pressed. The juice was decanted and fermented in first-use medium-toast French oak barrels. The wine was aged on its lees for 10 months without malolactic fermentation. It was fined before bottling to conserve its potential and complexity.

### ACCOLADES

- **92 points** – James Suckling 2018, vintage 2017
- **92 points** – Descorchados 2019, vintage 2017
- **90 points** – Descorchados 2018, vintage 2016
- **91 points** – James Suckling 2017, vintage 2015
- **90 points** – Descorchados 2017, vintage 2015
- **92 points** – James Suckling 2016, vintage 2014
- **Silver Medal** – Decanter Asia Wine Awards 2015, vintage 2014
- **91 points** – James Suckling 2015, vintage 2013

### VARIETY

100% Chardonnay, hand picked in mid-April.

### VINEYARD YIELDS

3.3 t / acre - 8 t / ha

### AGING

10 months in first-use French oak barrels (100%).

### SERVICE TEMPERATURE

53.6°F (12°C)

### BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.31
Total Acidity (H2SO4):	4.15 g/L
Volatile Acidity (C2H4O2):	0.59 g/L
Residual Sugar:	3.19 g/L

### WINEMAKER'S NOTES

- Color :** Intense, bright golden yellow.
- Aroma:** Intense notes of citrus and tropical fruits, bananas, quince, and pineapples that intermingle with fine notes of toast that lend great complexity.
- Palate :** Round, lush, and very well balanced with an acidity level that refreshes from beginning to end. The finish is elegantly fruity.
- Gastronomy :** Enjoy with lobster, crab, shrimp, and shellfish au gratin. Also ideal with fatty fish such as salmon and grouper.