

Amelia

CHARDONNAY • 2022 VINTAGE
D.O. Limarí, Limarí Valley



VARIETIES	
CHARDONNAY	100%
BOTTLING DATE	
March 2023	
ANALYSIS	
ALCOHOL	14° VOL%
pH	3.26
TOTAL ACIDITY	5.85 g/L
RESIDUAL SUGAR	1.54

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca vineyard, Block 9, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION

The Quebrada Seca vineyard is situated on the northern bank of the River Limarí at an altitude of 190 metres above sea level, just 22 kilometres from the Pacific Ocean. The soils are clay and rich in limestone; the temperatures are cool and the mornings cloudy, so the fruit ripens slowly, producing fresher wines.

PLANTATION YEAR

2009.

SOIL

Block 9 is associated with the Quebrada Seca soil series. The soils, of colluvial origin, are thinner for which they do not have stones and contain rusted iron-rich red clay and a significant amount of calcium carbonate, which enables us to obtain wines that faithfully reflect this terroir, that is to say with good structure and body in the mouth, as well as fresh and mineral.

CLIMATE

It has a semi-arid coastal climate. The proximity to the ocean and the cool sea breezes that blow directly towards the valley cool off and moderate the temperatures at the vineyard and this, together with

the morning fog, results in slow, prolonged fruit ripening, making for fresher wines. This year was slightly cooler than a normal year, with the usual morning fog. There was no rainfall during the harvest period.

HARVEST

Manual. 15 February.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

The grapes are selected on a conveyor belt that takes the whole clusters to the press without destemming. The fermentation takes place in French oak barrels of which 10% are first-use and the rest are 2-3 years old. Alcoholic fermentation lasts 8 days at a temperature of between 18°C and 22°C

AGING

The wine is aged for 12 months in French oak barrels (10% new and 90% second use).

AGING POTENTIAL

This wine is best consumed within the next 8 years.

TASTING NOTES

Clean and bright, light yellow colour. It is a complex and layered wine, dominated by minerality, white flowers, pears and flint. It combines the structure of the red clay very well with the minerality of the soil. It is long, tense and refreshing and very long on the palate, with an attractive salinity on the finish.

FOOD PAIRING

This wine pairs well with fish and shellfish as well as with creamy cheese like Camembert and Brie.

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