



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

Grand Selection

Chardonnay 2019



VINTAGE: 2019

TYPE OF WINE: Chardonnay

D.O.: Casablanca Valley

VARIETIES: 100% Chardonnay

HARVEST: April 19th to April 24th

PRODUCTION: 10.166 cases of 9L equivalent

TASTING NOTES

COLOR: Bright yellow with light green hues.

NOSE: Intense citrus and tropical fruits, with honeycomb and spices.

PALATE: Fresh palate, with round structure and a lingering finish.

SERVICE AND FOOD PAIRING

Serve cold, between 10/12°C (50/53° F). Ideal as a starter with fish and seafood preparations.

TECHNICAL DATA

Alcohol Content: 14% vol.

pH: 3.36

Total Acidity: 3.68 gr/L (SO₄)

Residual Sugar: 2.47 gr/L

WINEMAKING

Fermentation Type: 73% fermented in Stainless Steel tanks, 27% fermented in second use french oak barrels.

Fermentation Temperature: French oak barrels at 15-18°C: stainless steel tanks 12-14°C.

Ageing: 17% of the wine was aged in used french oak barrels for 7 months, 83% in Stainless Steel tanks.

Bottling Date: May 2018.

VINTAGE CONDITIONS IN 2019

After a very cold and dry winter, Atalayas had a warm spring with no frost and higher historical temperatures that brought also more rains than usual. This conditions allowed a fast vegetative development in the vineyard, reaching the flowering on the 10th of November for Chardonnay & 20th of November for Pinot Noir. The summer was quite extreme in terms of temperatures and intense sunlight, so irrigation and canopy management was key to protect the fruit and reach the harvest in a good shape. Also, there was no rain all tough the summer until the end of the harvest. With these conditions, the harvest began quite fast, a week earlier than the historic data, with grapes that reached full maturity rapidly with excellent quality.