



Qué alegría tener la libertad de vivir la vida que elegimos, perseguir nuestros sueños y compartirlos con nuestros mejores amigos.

What a joy to have the freedom of living the life we choose, pursuing our dreams and sharing them with our best friends

VIE

[PROYECTO ASOCIATIVO DE 4 AMIGOS]
A passion project by 4 friends

CHARDONNAY
D.O. TRAIQUÉN
VALLE DEL MALLECO
2021

VIE

VARIETY: 100% Chardonnay
HARVEST: April 18th 2021
ORIGIN: Traiguén
VALLEY: Malleco Valley

VINEYARD: "La Esperanza"

PLANTING DATE: 2011, Mass Selection
VINEYARD ORIENTATION: East-West
DENSITY: 4.762 vines per hectare
PLANTING DISTANCE: 2,1 mt x 1.0 mt
YIELD: 0,8 kg/vine

SOIL TYPE: The soil at La Esperanza Vineyard belongs to those called "Red clay". It originates from vulcanism and erosion of the Andes Mountains from around 2 million years ago. They are alluvial and fluvio-glacial deposits from the Quaternary. The color is red, clay dominates, medium depth, rich in organic matter, slightly acidic pH, poor in phosphorus and abundant in potassium. The vineyard is placed in gentle slopes.

GROWING SEASON 2020/2021

It was a cold year, spring was rainy but frost free. Cloudy mornings but with a tendency to clear out during the afternoon which allowed a quick drying of the fruit. There were rains during the ripening season but they did not affect the vineyard with fungal diseases. 920 mm of rainfall.

WINEMAKING

The grapes were hand picked during the morning and transported by a reefer truck to the winery. Whole cluster pressed and racked the next morning to barrels to ferment with high turbidity.

Native yeasts were used and once the alcoholic fermentation was completed, the malolactic fermentation occurred naturally to finish with around 70% of MLF. Natural cold stabilization after one winter in barrels. Protein stabilized, bottled in July 2022 & released to sale after 8 months.

BARREL AGE: 15 months total. It was barrel fermented.
TYPE OF BARRELS: French oak (1st and 3rd use)
PRODUCTION: 1.987 bottles
ALCOHOL: 13,3%
pH: 3,35
ACIDITY: 5,51 g/L (Tartaric acid)
RESIDUAL SUGAR: 2,1 g/L

WINE

COLOUR: Light yellow with golden hints

NOSE: High intensity, citrus aromas, lemon zest, fleshy apple and golden pear. At the back hints of toasted almond and vanilla.

TASTE: It is a balanced, young and vibrant wine. Consistent with its aromatic profile, 'VIE' combines great character with amazing smoothness as well as medium body. It has a powerful mouthfeel, which defines its beautiful balance and a persistent finish. The oak is well integrated showing undertones of hazelnut and vanilla.

FOOD PAIRING: Highly recommended with oysters, scallops and fresh sea food. It matches very well with richer fish preparations, chicken and sashimis.

It is recommended to serve at no more than 12°C / 54°F.