

# MARQUES de CASA CONCHA

## CHARDONNAY LIMITED EDITION • VINTAGE 2019 D.O. Bío-Bío, Bío-Bío Valley

<b>VARIETIES</b>	
CHARDONNAY	100%
<b>BOTTLING DATE</b>	
April 2020	
<b>ANALYSIS</b>	
ALCOHOL	13,4° VOL%
pH	3,17
TOTAL ACIDITY (TARTARIC ACID)	6,57 g/L

### HARVEST

Third week of March 2020.

### VINIFICATION CELLAR

Puente Alto Winery.

### VINIFICATION

Grape bunches are pressed whole with stalk achieving a controlled and delicate extraction. Fermentation takes place in oak barrels and lasts a total of 10 to 12 days. The aging is carried out for 12 months in barrels with periodic batonage. Before bottling, it is clarified with bentonite and cold-stabilized for a month.

### AGING

12 months in French oak barrels (20% new and 80% second use)

### AGING POTENTIAL

Drink now and up to 2024.

### TASTING NOTES

Bright lemon yellow. This wine stands out for its elegance. On the nose, it shows delicate aromas of white pears and thick in the mouth with good vitality, great structure, and fatty notes—long and vibrant finish.

### FOOD PAIRING

Seafood and raw fish, fried or in soups, preparations such as tuna tartar, conger eel stew, fried hake and squid in the Roman style.

### WINEMAKER

Marcelo Papa.

### VINEYARD

Quitralmán Vineyard, D.O. Bío-bío, Bío-Bío Valley.

### VINEYARD DESCRIPTION

Located in one of Chile's southernmost wine-growing areas, the Quitralmán Vineyard is at 194 meters above sea level on the Bío-Bío river's southern bank.

### PLANTATION YEAR

2007.

### SOIL

Soil in the Quitralmán vineyard is red clay of volcanic origin, located on the southern slopes of the Bio-Bio river basin.

### CLIMATE

Humid temperate climate, almost Mediterranean. Influenced by the Bío-Bío river and Andes mountain range. This season was a little colder than usual, without rain presence during harvest.

