

# Chardonnay

## EXPRESIÓN RESERVE 2024



### VITICULTURE

Varietal Composition: 100% Chardonnay  
 Appellation of Origin: Casablanca Valley  
 Trellising system: Vertical shoot positioning (VSP)  
 Pruning: Double Guyot  
 Irrigation: Drip, groundwater from phreatic aquifer  
 Soil type: Deep, clay loam texture

### VINIFICATION

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

Harvest date: March 18th, 18th and 21st, 2024  
 Picking method: Hand harvested  
 Fruit selection: At the vineyard and at the winery before destemming  
 Fermentation in stainless steel tanks for 20 days  
 Temperature of Fermentation: 14 to 16°C  
 Alcoholic fermentation: 15 days

### AGEING

90% aged in stainless steel tanks for XXX months.  
 10% fermented and then aged for XXX months in French oak barrels  
 Aged on its fine lees, which are periodically re-suspended by stirring, for 4.5 months

