



CARMEN

SINCE 1850

INSIGNE

Chardonnay
2018



VARIETY: 85% Chardonnay | **VALLEY:** Central Valley

WINEMAKER'S COMMENTS

Bright, pale, clean golden yellow in color. Fresh on the nose with notes recalling honey, fruits like peaches and banana, with a light touch of citrus, and elegantly complemented by sweet vanilla and caramel notes from the contact with American and French oak. The palate is creamy and well balanced with very good acidity highlighting its juiciness and persistence.

CLIMATE AND SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop.

The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas. The interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity.

The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

WINEMAKING

The preferred time to harvest the grapes is at night, while the fruit is cool. The grapes are then destemmed, very gently crushed, and pressed immediately. Some of the must obtained is protected against oxidation throughout the entire process, while others are fermented without protection to allow some oxidation for greater aromatic complexity, creaminess, and volume on the palate. Fermentation takes place with very clean (decanted) musts and at low temperatures to ensure varietal typicity and maximum fresh-fruit aromas.

TECHNICAL DETAILS

Alcohol: 12.7 % v/v | pH: 3.35 | Total Acidity: 4.72 g/L | Residual sugar: 3.14 g/L

FOOD PAIRING

Ideal with well-seasoned fish such as salmon and also with shellfish. It also pairs well with pastas, white meats, salads, and mild cheeses. Serve at 10°–12°C