



MARAY LIMITED EDITION CHARDONNAY 2017

ORIGIN

This wine was made with exclusive grapes of our vineyards, located in the coastal area of Limarí Valley, in the north of Chile.

VINEYARD

40% of the grapes for this wine come from the Talinay vineyard and 60% from the Espinal vineyard. The Talinay vineyard is located in the Limarí Valley on the indomitable cool coast of northern Chile, it is next to the Fray Jorge National Park, in an area that UNESCO has declared a World Biosphere Reserve. The Espinal vineyard is also located in the coastal part of the valley and is an ancient alluvial terrace.

CLIMATE

The Talinay vineyard is situated in a very special area, 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that we experience much lower temperatures than the rest of the valley. The Espinal vineyard is located 24km from the coast. It is windy in the afternoons and is technically classed as a cool area for wine production.

PRODUCTION

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage of the fruit. The harvest began in the second week of April, when this variety had reached the optimum aromatic and phenolic ripeness. Later the clusters were carefully selected.

AGEING

The fermentation took place in French oak barrels and the wine remained there, undergoing battonage until it was bottled.

TASTING NOTES

This intense Chardonnay is a yellow colour with subtle green hues. It has abundant fresh fruit with citrus notes and is very elegant in the mouth. It also has great minerality typical of the wines from Limarí, with notes of citrus fruit, pineapple and honey. The time spent in French oak barrels has lent this wine complexity and this combines with a refreshing, pleasant acidity. A long, elegant finish.

TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch

Varieties: 100% Chardonnay

Yield: 6.000kg por ha

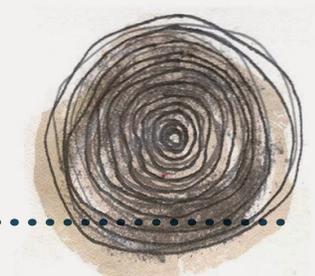
Harvest: Second week of April

Alcohol (Vol%): 13.5%

PH: 3.03

Total Acidity: 4.26 g/l (Tartaric Acid: 6.53 g/l)

Residual Sugar: 1.01 g/l



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