

# Amelia

## CHARDONNAY • 2023 VINTAGE

D.O. Limarí, Limarí Valley



VARIETY	
CHARDONNAY	100%
BOTTLING DATE	
May 2024	
ANALYSIS	
ALCOHOL	13.9° VOL%
pH	3.2
TOTAL ACIDITY	5.82 g/L
RESIDUAL SUGAR	1.7 g/L

### WINEMAKER

Marcelo Papa.

### VINEYARD

Quebrada Seca Vineyard, Blocks 8, 9 and 11A, D.O. Limarí, Limarí Valley.

### VINEYARD DESCRIPTION

The Quebrada Seca Vineyard is situated on the northern bank of the Limarí River at 190 metres above sea level, just 22 kilometres from the Pacific Ocean. The soils are clay with abundant limestone, and the cool temperatures and foggy mornings allow the fruit to ripen slowly and yield fresher wines.

### YEAR PLANTED

2009

### SOIL

Block 8, 9 and 11A of this vineyard are associated with the Quebrada Seca soil series. The colluvial soils there are thinner, with very few stones amidst the oxidized iron-rich red clay and considerable calcium carbonate. These conditions give rise to wines that authentically reflect the terroir, with good structure and body on the palate and a fresh, mineral flavour.

### CLIMATE

The zone has a semi-arid coastal climate. Its proximity to the sea and the cool coastal breezes that blow directly into the valley cool the vineyard and moderate the temperatures, which, combined with the morning fog, facilitates the slow, gradual ripening of the fruit, resulting in fresher wines.

The 2022-2023 season was unlike the previous one in terms of the heat summation, rainfall and final volume. The number of Degree Days (G°D) was lower in spring but rose in summer, accompanied by higher temperatures from December to February. Winter rainfall was generous for the zone, topping 160 mm, which was reflected in excellent canopy development from August to December.

Together these conditions resulted in a later harvest, which began the week of February 13-20, one week later than last year.

### HARVEST

Manual. 20-21 February 2023.

### WINERY

Puente Alto Winery

### VINIFICATION

The grapes were selected from a conveyor belt that moves the whole clusters to the press without destemming. Fermentation took place in French oak barrels, 10% first use and the rest 2 to 3 years old. Alcoholic fermentation lasted eight days at temperatures of 18-22°C.

### AGEING

The wine was aged for 12 months in French oak barrels (10% new and 90% second use).

### AGEING POTENTIAL

Enjoy now or cellar for up to eight years.

### TASTING NOTES

Clean, clear and bright pale-yellow colour. This is a complex, layered wine with standout minerality, white flowers, pear and flinty notes. The structure from the red clay works very well with the minerality of the soil. The palate is ethereal, fine and tense, with good persistence and the saline that is a hallmark of its origin.

### PAIRINGS

Pairs well with fish and shellfish as well as creamy cheeses such as Brie and Camembert.