

# CALINA®

2016 RESERVA

*chardonnay*

VALLE CENTRAL, CHILE

## CALINA

If you wanted to design the perfect wine growing region, it would probably look a lot like Chile. With 2,900 miles that stretch from north to south, Chile offers more diversity than any other place on earth. Its climate is temperate, chilled by the daily breezes from the cold Pacific Ocean to the west and the towering Andes Mountains to the east. Inspired by the Andes Mountains and our great vineyards under their majestic proximity, the script pattern found on our label is a direct representation of the mountain's shape.

Our winery is located in the rolling foothills of the Maule Valley in Chile. In this beautiful, isolated country, Calina makes wines that are deep, structured and staunchly Chilean by blending grapes from select vineyards within appellations that showcase the best of each variety.

## VINEYARDS

Chile is made up of Regions, Sub regions, Provinces and Communes. Spanning from O'Higgins to Maule Region, Valle Central has four sub-regions: Maipo, Rapel, Curico and Maule Valleys. The grapes for the 2016 vintage were sourced from our vineyards in the Talca and Cauquenes areas in the Maule Valley, which is notably one of the longest, oldest and most internationally acclaimed wine regions in Chile.

## HARVEST

Late April 2016. Grapes were harvested at an average of 23.2° Brix.

## WINEMAKING

Harvest was done entirely by hand based upon taste, not numbers. Rigorous vineyard practices, including winter pruning, shoot suckering, fruit thinning and green drop ensured that vines were in perfect balance. Fruit is whole cluster direct to press and tank fermented and then transferred to French oak barrels.

## TASTING NOTES

The 2016 Chardonnay shows aromas of fresh citrus, peaches, melons, tropical fruit and minerality. On the pallet, the wine is lush and crisp with bright fruit followed by hints of butter and light oak on the lingering finish.

## WINE STATISTICS

2016 Blend: 100% Chardonnay

Cooperage and Aging: 30% new barrels; 100% French Oak

Total time in barrel: 8 months

Bottling: November 2016. 3,400 cases produced.

Final bottling technical information:

pH: 3.45 • TA: 6.5 g/L • Alcohol: 13.5 %

Release date: Spring 2017

