

VENTURA CHARDONNAY

Vintage: 2009
Appellation: Lontué Valley, Curico, Chile
Varietal: 100% Chardonnay
Alcohol: 14%
pH: 3.45
Winemaker: Christian Merino Lobos

**Organic
Certificate:**

Grapes have been certified organic by IMO Institute for Marketecology, Gmb, and are compliant with USDA's National Organic Program.



Viticulture: Grapes were harvested by hand during the end of March when varietal was at its peak of ripeness.

Winemaking: Cold maceration for 6 hours at 8 degrees C. The juice is extracted using the weight of the fruit pumping it to stainless steel tanks for decanting. Fermentation takes place in stainless steel tanks at controlled temperatures of 12-15 degrees C. Selected yeasts without genetic modification were used. The wine is stored on its lees for the next 5 months to obtain a higher aromatic compound extraction. The wine is then clarified using bentonite clay, cold stabilized and filtered before bottling.

Notes: Bright, golden yellow in color. The bouquet is expressive and deep, with lactic notes, tropical fruit and flowers on the nose. The palate is creamy and round with notes of pineapple, papaya and apple. Pairs well with lobster bisque, grilled scallops served with risotto with fresh squeezed lemon juice or spice apple compote.

The Estate: In 1918, Mr. Modesto Güell Coll arrived in Chile from his native Tarragona, Spain. He brought with him his family's dedication to their land and wine making and purchased land at the Peñón farm in Santiago. In 1942, the family moved to La Fortuna farm in Lontué Valley. They planted Cabernet Sauvignon, Malbec and Sauvignon Blanc. Today, the third Güell generation, maintain the tradition with the same dedication and passion of their visionary predecessors. The new cellar replaced the old one, with modern equipment and the necessary infrastructure to produce high quality wines at reasonable prices. Taking advantage of the excellent soil conditions of Chile and maintaining farming traditions, La Fortuna converted to organic viticulture and is a leader in certified organic exports.

