

L'Atelier



NARANJO 2022

The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

TERROIR

Clay - silt of volcano-sedimentary origin.

GRAPE VARIETIES

47,5% sauvignon blanc, 47,5% chardonnay, 5% viognier

AGE OF THE VINES

20 years.

DENSITY

20 000 vines/ha, trellised.

FIRST VINTAGE

2021

WINEMAKING

Native fermentation with prolonged skin contact maceration with 30% whole cluster and the rest from destemmed grapes. Fermentation takes place in large 600L barrels over 5 years old. Open and positioned vertically for regular treading during fermentation. Once fermentation is complete, the barrels are closed and re-filled for storage for 8 months of pellicular maceration. After this period, the wine is separated from its skins and preserved for one month in clay and ceramic amphorae.

AGEING

Post fermentation storage of 8 months in 5th use barrels and then racked for 1 month in clay and ceramic amphorae.

WINEMAKER'S NOTE

Medium intensity yellow colour with a coppery rim, it presents a slight cloudiness due to the fact that it is an unfiltered wine where we look for its natural expression. Fruity notes reminiscent of quince, pear and apricot as well as an intense presence of mandarin and orange zest nuanced with aromas of beeswax and a pleasant floral bouquet. Complex on the palate, textured and with structure enhanced by the contribution of the skins, which provide chewy tannins, all supported by good acidity and volume on the palate.

FOOD-PAIRING

Pairs well with oily fish and even red meats in sandwiches or fresh preparations. Good match with fugazettas, a cold meat platter, choripanes, sweetbreads and chinchulines. Malaya (matambre) marinated with mustard, pepper, salt and lemon. It has enough structure and acidity to counterbalance fatty dishes.

AWARDS

2021
92pts James Suckling

APPELLATION

Lolol Valley - Colchagua - CHILE

