



Ventolera Gewurztraminer 2013

Limited Production

Denomination of Origin

1,822 bottles

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

Terroir

Climate: Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

Soil: We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

Vineyard

Vertical shoot positioning. Canopy management with 16 shoots per meter to protect fruit exposure (less than 15%) and enhance freshness. Two bunches per shoot. We pick grapes from 3 blocks that were planted in 1999 and 2002. The vine rows with South East orientation is block 1 (clone 242). Then with a North East orientation is block 23 (clone 107) and block 33 (clone 108).

Yields

7 tons per hectare

Vintage

The summer season was cold and late (Avg. GDD were below 1000 degrees). Also overcast during January and February. This slowed down much of the ripening.

It required early crop adjustments in order to get perfect ripening (great alcohol/acidity balance) and pick healthy fruit at the right time, obtaining beautiful mineral tones and elegance.

Tasting notes

This exotic Ventolera Gewurztraminer entices with a mango, apricot, pineapple, ginger and lychee aroma. On the palate, it's a full flavored and well balanced wine with a vibrant structure, and it picks up a characteristic grapefruit peel note on the finish, which goes on and on.

Harvest

March 25 (block 31) . All hand-picked in 26-lb (12-kg) cases

Aging

100% stainless-steel tanks

Filtering

Sterile membrane filtered

Basic Analysis

Alcohol: 13.5°

pH: 3.17

Total Acidity: 7.31 g/l

Volatile Acidity: 0.71 g/l

Residual Sugar: 3.93 g/l

Dry Extract: 23.0 g/l

CO₂: 800 mg/l

Winemaker: Stefano Gandolini

www.ventolerawines.com