

2018 In Situ Reserva Chardonnay

Our Legacy

In Situ Wines are the result of three generations of passion for terroir. Our wines are crafted with grapes selected from our best vineyards, where limited production allows us to capture the true essence of upper Aconcagua terroir.

For years, the hillsides of Mount Paidahuén have been a meeting ground for Aconcagua valley inhabitants. Today, these slopes are home to the In Situ vineyard, where enigmatic rock drawings from ages past remain intact among native plant life and grapevines, symbolizing a union between past and present Aconcagua.

Tradition

As Spanish settlers populated the area in the 16th century, the first haciendas dedicated to wine production began to appear. Such haciendas were responsible for developing a family-based work structure and distinctive colonial architecture, both of which are still prevalent in the area today.

Dating back even further, native cultures left important marks upon the hillsides of Paidahuén. A well-preserved on-site museum, this archaeological site includes rock drawings attributed to both Inca and native Aconcaguan civilizations.



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Retail Price: \$14.95
(Price subject to change without notice)
Product # TBA
Release Date: TBA

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Variety: 100% Chardonnay

Vintage: 2018

Region: Aconcagua Valley, Chile

Climate & Soil: The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character & fruit expression that distinguish this Chardonnay.

Winemakers: Horacio Vicente

Winemaking: Handpicked & fermented in French oak barrels, it was then barrel-aged over its fine lees for 8 months. Only 10% of the wine underwent malolactic fermentation. After bottling this wine is aged for about 3 additional months before release.

Alcohol: 13.5%

Food Pairing Suggestions: An impressive wine to show off with tagliatelle & smoked salmon or a grilled tuna steak. Serve between 11 ° and 13° C.
Cellaring Ability: 2 to 3 years.

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ACCOLADES:

- **Decanter WWA 2017:** Silver Medal (2016 vintage) Tasting notes: “Exotic nose with melon, guava and peach aromas. Lively acidity, lean mouthfeel with a touch of oak and texture. Understated”

TASTING NOTES: 2018 vintage

Yellow with golden highlights. Clean, fresh & bright, with a whisper of oak; spicy pineapple-grapefruit flavours. A keen edge of acid & sleek oak influence, nicely balanced & integrated.

High Altitude Wines

Viña San Esteban is located in central Chile, northeast of Santiago, at the mountainous, eastern edge of the Aconcagua Valley. The Aconcagua Valley is among the few terroirs worldwide capable of producing wines of the highest quality.

Viña San Esteban is a pioneer in hillside-vineyard planting, taking full advantage of the unique combination of rocky soil and solar exposure which creates grapes rich in structure and character. The shallow hillside soil (30-60 cm) of the eastern Aconcagua Valley was created simultaneously with the Andes Mountains during the Cretaceous period (65-99 million years ago). In the millennia since, rock fragmentation has created a mixture of eroded rock, clay, and drainage capacity, the perfect combination for growing ripe and concentrated wine grapes.