

# 2019 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 # 10765  
Release Date: Jan 23, 2021

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**Variety:** 100% Chardonnay

**Vintage:** 2019

**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 8° and 10° C.  
Cellaring Ability: 3 years but may be enjoyed now

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## ACCOLADES

**Wine Align Score: 88 John Szabo**

This is a very tasty, zesty, lively chardonnay from the Aconcagua Valley, replete with lemon and lemon peel/pith, grapefruit and flinty notes in the post-modern style. Wood is a flavour of the past, and this is in the future; and the price, well, highly attractive. Just be sure not to expect sweet, and oaky flavours; it's a contemporary sipper. Serve nicely chilled. Tasted January 2021.

## 2018 VINTAGE ACCOLADES:

**Tim Atkin Rioja 2020 Special Report: Score 90**

Always a good buy if you're looking for an easy-drinking, value-for-money Chardonnay, this lightly wooded Aconcagua white has subtle peach and pear fruit, good acidity and just a hint of nutmeg spice. Drink date: 2019-2023.

**Wine Align Score: 88 Sara d'Amato**

Nicely layered flavours and texture define this upbeat and flavourful chardonnay of very good value. Clean and quite pure with very mild toasty notes but otherwise little oak spice. Lemon-lime and a touch salty on the finish. Tasted October 2019.

