



2016 OVEJA NEGRA CHARDONNAY VIOGNIER RESERVA

WINEMAKER:	Carlos Gatica
REGION:	Maule Valley, Chile
VARIETALS:	Chardonnay (60%), Viognier (40%)
MATURATION:	50% in stainless steel (aged on lees), 50% aged in acacia barrels
ANALYSIS:	13.5% alc/vol TA: 5.6 g/L pH: 3.3

VINEYARD:

The Chardonnay and Viognier grapes come from Oveja Negra's Cuncos and La Esperanza blocks located on its estate San Rafael vineyard in the Maule Valley (124 miles south of Santiago and 12.5 miles from the Andes Mountains range). The Mediterranean climate here is influenced by the tempering Pacific breezes and the Andes chilling effect. Rainfall is concentrated during the winter-spring months (Apr-Nov). During the growing season, the warm days help fully develop flavor ripeness and cool nights contribute to preserving good acidity. Yield was between four and five tons per acre.

WINEMAKING:

The grapes were hand-picked in mid through late March and immediately transported to the winery where they were whole cluster pressed. This technique allows for a more elegant fruit expression in the final wines. The fruit was cool fermented for approximately 25 days in stainless steel tanks and 20% of the grapes were fermented with wild yeast for to add greater complexity. 50% of the wine was kept in-tank and aged sur-lie for a richer, creamy texture while the other 50% was aged in seasoned acacia barrels for seven months.

TASTING NOTES:

A great match of both Chardonnay fruit and the intensity of the Viognier perfume. Fragrant aromas of tropical fruits such as passion fruit and mango with the Viognier contributing peach and apricot notes. The palate has a delightful balance of sweetness and acidity that delivers vibrancy and freshness. A lush and medium bodied wine with excellent length.

CRITICAL ACCLAIM:

Not yet reviewed. 2015 vintage: 87 pts / Best Buy Wine Enthusiast

ABOUT OVEJA NEGRA:

Translated literally as "Black Sheep," Oveja Negra wines intend to stand out from the flock. True representations of Chile's Maule Valley, Oveja Negra wines sing strident of their roots, but are willing to challenge convention. The Maule Valley offers a significant diversity of soil types, allowing a wide range of grape varieties to grow. As part of the VIA Wines family, and with 100% estate fruit to work with, Winemaker Carlos Gatica and his team have a constant source of inspiration for innovation and experimentation. The Reserva tier features unusual blends, such as a Sauvignon Blanc-Carmenere. Oveja Negra's Single Vineyard wines are crafted to make each Maule Valley vineyard site shine bright, combining a fruit-driven structure with modern winemaking techniques.



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