

CHARDONNAY

BLOCKS / *Reserva Especial*

VINTAGE 2023

CENTRAL VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

12,5°

PH

3.5

TOTAL ACIDITY

4.2 g/L

RESIDUAL SUGAR

<3.4 g/L



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

VINTAGE

The coastal Maipo Valley was characterized by a higher number of rainfall events compared to previous agricultural years, ensuring water availability throughout the soil profile. This resulted in a homogeneous bud break, albeit somewhat later than usual. The whites of the 2023 vintage displayed high aromatic intensity with characteristic citrus notes, mint, and green chili, accompanied by a pronounced and vibrant acidity on the palate. Cold seasons that lead to gradual ripening, achieving harvests with great potential by minimizing the loss of aromas in the vineyard and maintaining the natural acidity of the berries, thus extending the life of our wines in the bottle.

VINIFICATION

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

TASTING NOTES

Color: Bright, intense yellow.

Aroma: Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple.

Palate: Young and fruity. Well balanced with a pleasing finish.

Gastronomy: Fatty fish, shellfish au gratin, white meats, and aged cheeses.

