

CHARDONNAY

AMPLUS / Single Vineyard

VINTAGE 2024

LEYDA VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

13,5°

PH

3.18

TOTAL ACIDITY

4.38 g/L

RESIDUAL SUGAR

<2.94 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vines planted on rolling hills overlooking the sea receive cool breezes that enable the grapes to ripen slowly.

VINTAGE

Winter rains close to normal levels during the 2023 season ensured good water availability for vegetative growth and throughout the summer. A much cooler-than-usual spring and summer followed, resulting in a late harvest start but with excellent crop health. The end of summer and the beginning of autumn brought warm conditions, which helped to even out ripeness and achieve good alcohol levels. These conditions define the 2024 harvest, characterized by its freshness and natural acidity, producing aromatic wines with great aging potential.

VINIFICATION

The grapes for this wine were 100% whole-cluster pressed. The juice was decanted and fermented in first-use medium-toast French oak barrels. The wine was aged on its lees for 10 months without malolactic fermentation. It was fined before bottling to conserve its potential and complexity.

AGING

10 months in first-use French oak barrels. (100%)

TASTING NOTES

Color: Intense, bright golden yellow.

Aroma: Intense notes of citrus and tropical fruits, bananas, quince, and pineapples that intermingle with notes of toast that lend great complexity.

Palate: Round, lush, and very well balanced with an acidity level that refreshes from beginning to end. The finish is elegantly fruity.

Gastronomy: Enjoy with lobster, crab, shrimp, and shellfish au gratin. Also ideal with fatty fish such as salmon and grouper.

