

CHARDONNAY

GRAN RESERVA

VINTAGE 2024

LEYDA VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

13,5°

PH

3.34

TOTAL ACIDITY

4.16 g/L

RESIDUAL SUGAR

<2.09 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Our vineyards are very close to the Pacific Coast, delivering expressive wines with great minerality.

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

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

TASTING NOTES

Color: Pale yellow.

Aroma: A perfumed nose with fruity notes of pear, pineapple, kiwi.

Palate: The palate is fresh, with white floral and citrus notes reminiscent of chamomile and grapefruit, and a creamy finish.

Gastronomy: Parmesan razor clams, fatty fishes such as Grouper, Yellowfin Tuna, Seafood Paella.

