

CHARDONNAY

BLOCKS / Gran Reserva

VINTAGE 2023

LEYDA VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

13,0°

PH

3.3

TOTAL ACIDITY

4.1 g/L

RESIDUAL SUGAR

<2.9 g/L

DENOMINATION OF ORIGIN

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

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

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.

