

CHARDONNAY

BLOCKS / *Reserva Especial*

VINTAGE 2024

MAIPO VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

12,5°

PH

3.4

TOTAL ACIDITY

3.5 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

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 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.

