



Grapes
100% Chardonnay

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
3.26 g/l

pH
2.95

Total Acidity
8.04 g/l

Drinking Window
2023 - 2026

Tasting Guide



Tasting note printed
25/04/2024

Chardonnay 2020

Winemaker Notes

This yellow-straw Chardonnay with golden hues stands out for its fine, delicate structure and good balance. The fresh, complex nose offers tropical fruits aromas such as pineapple and papaya framed by subtle notes of nuts. The palate offers impressively vibrant acidity with a smooth chalky texture and a persistent and long finish.

Vineyard

From the Chilhué Vineyard in Aconcagua Costa, where cool maritime breezes refresh the vines through the vineyards.

Winemaking

The grapes were fermented with native yeasts in French oak barrels and lasted 14-20 days at 16%-22°C. Malolactic fermentation: 40%

Vintage

A dry and healthy year, warmer than historical averages, with November and February as the hottest months, giving way to an early vintage. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration.

Food match

Grilled and Roasted White Meats

A brilliant match for roast chicken.

