

Grapes

100% Chardonnay

Region/Appellation Aconcagua Costa

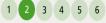
Alcohol by volume 13.5%

Residual Sugar 1.51 g/l

рН

**Total Acidity** 6.45 g/l

**Tasting Guide** 





Medium

Tasting note printed 26/10/2025

# Chardonnay 2023 6x75cl

#### 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 vinyes through the vineyards.

### Winemaking

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

#### Food match

A brilliant match for roast chicken.

