



Grapes

98.7% Chardonnay
1% Sauvignon Blanc
0.3% Marsanne

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.5%

Residual Sugar

1.61 g/l

pH

3.29

Total Acidity

6.41 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

14/02/2026

Estate Reserva Chardonnay

2023 6x75cl

Winemaker Notes

This Chardonnay displays a beautiful yellow straw colour with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

Vineyard

The grapes for our Chardonnay Estate come from our vineyards in the Casablanca Valley, a cool climate area on the north-western side of Chile's coastal range less than 30 kilometres from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varietals such as Chardonnay.

Winemaking

This Chardonnay displays a beautiful yellow straw colour with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

Vintage

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

Food match

Greek salad, salmon and chicken salad

