



Grapes

100% Chardonnay

Region/Appellation

Aconcagua Region

Alcohol by volume

13%

Residual Sugar

1.99 g/l

pH

3.09

Total Acidity

5.78 g/l

Drinking Window

2025 - 2027

Tasting Guide



Tasting note printed

08/08/2025

Gran Reserva Chardonnay

2023 6x75cl

Winemaker Notes

The Gran Reserva Chardonnay 2023 features a yellow-straw color. The nose reveals enticing floral notes complemented by tropical fruits like papaya and pineapple, finishing with a hint of citrus. The palate mirrors these aromas, showcasing tropical fruit and citrus tones reminiscent of mandarin. It has a fresh entry with good breadth and refreshing acidity, resulting in a well balanced wine with a long, elegant finish.

Winemaking

The grapes were hand-picked in the early morning and whole-cluster pressed. 78% of the must underwent fermentation in French oak barrels, where the wine rested on its fine lees for 10 months, enhancing its complexity and richness.

Vintage

The season started with a cooler-than-average spring, delaying flowering due to higher rainfall. Warmer months in December and January helped, but the cooler end of the season promoted slow, even ripening, preserving the fruit's properties, acidity, aromas, and color. March brought rising temperatures, benefiting the later ripening areas of the vineyard and the Sauvignon Blanc, harvested last. This late-season balance yielded fruit with excellent acidity, resulting in wines with fresh, vibrant aromas and a mineral finish.

Food match

Greek salad, salmon and chicken salad

