

Grapes  
100% Chardonnay

Region/Appellation  
Casablanca Valley

Alcohol by volume  
13%

Residual Sugar  
1.81 g/l

pH  
3.29

Total Acidity  
6.94 g/l

Drinking Window  
2025 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
13/02/2026

# ‘Wild Ferment’ Chardonnay

## 2022 6x75cl

### Winemaker Notes

Straw yellow colour with greenish hues. This Chardonnay presents attractive notes of citrus fruits, accompanied by melon, pineapple and white peaches. All framed in soft notes of dried fruits. On the palate the citrus profile dominates, complemented by soft notes of tropical fruits and pastries. It is a fresh, deep and long Chardonnay. It shows tension and creaminess in a delicate balance that makes this a wine of great persistence and elegant mid palate.

### Vineyard

The grapes were hand-picked early in the morning and then carefully transported in small boxes to the winery, where they were whole cluster pressed and the juice was cold decanted in stainless steel tanks. The use of native yeasts, which contain a greater number of strains, contributed to give it more complexity during natural fermentation. Subsequently the wine was aged for 11 months in second and third use French oak barrels.

### Winemaking

The grapes for this Chardonnay come from the La Escultura vineyard, located in the Casablanca Valley just 32 km from the Pacific Ocean. Warm summer days, morning fog and fresh evening breezes that blow in from the coast, allow for a gradual ripening process of the grapes that helps to preserve their aromas, flavours and acidity. The soil was fine clay and sandy-loam textures, with low vigour potential. The vineyard was planted in 1997 with clones 96 and 548, each of which produces a different fruit expression that provides great complexity to the final Chardonnay blend.

### Vintage

For the Casablanca Valley, the 2021-22 season was extremely dry, with only 105 mm of precipitation from January to December 2021, when the historical average is 270 mm. Early spring temperatures were marked by two light frost events during the month of September; however, there was no damage to the vineyard. The rest of the season, temperatures turned out to be colder during the summer, shifting the harvest date by one week for the Chardonnay. This characterised the vintage as cool at the end of the ripening period, generating more freshness and acidity in the wines.

### Food match

Creamy chicken pie with flaky pastry

