

Chardonnay 2023

LIMARÍ VALLEY

TYPE OF WINE: White wine

D.O.: Limarí Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 14th-March 3rd

NUMBER OF BOTTLES PRODUCED: 33,300

TASTING NOTES

The nose exhibits great aromatic complexity, very intense, marked by mineral, floral, citrus and lychee notes. In the mouth it is creamy, fresh, with juicy, intense acidity and a certain salinity that imprints the stamp of the limestone soils of Limarí.

SERVING SUGGESTION

Sublime with caviar. An ideal accompaniment for trout and smoked salmon, fresh seafood, and all kinds of fish dishes, whether baked or in sauce.

TECHNICAL DATA

Alcohol content: 13.5% ABV | pH: 3.25

Total acidity: 6.45 g/L (expressed in tartaric acid)

Residual sugar: 3.7 g/L

Stored under good conditions, it will hold its potential for the next: 5 to 6 years.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Whole bunch

Type of fermentation: Alcoholic fermentation
100% in French oak barrels.

Length of fermentation: 19 days Fermentation temperature: 18°-20°C (64°-68°F)

Aging: 40% in second use oak barrels, 60% in French oak barrels for 7 months, of which 48% in second and more uses, and 12% in new barrels. Bottling date: October 2023.

2023 VINTAGE

This vintage was cooler between June and the end of September, but warmer between October and harvest, extending into late April.

HISTORY

Our search for places where we could produce exceptional wines led us to the Limarí Valley, where Chardonnay takes on a very distinctive expression. The area's cool climate and calcareous soils showed the potential for making Chile's finest Chardonnays. For this reason, we have

made our Cordillera Chardonnay from grapes grown in the Limarí Valley since 2009. For this reason, we have made our Cordillera Chardonnay from grapes grown in the Limarí Valley since 2009.

VINEYARDS

The vineyard is located in the Talinay area, just 12 kilometers from the ocean and 9 kilometers from Fray Jorge national park, in the Limarí Valley, specifically the coastal Limarí Valley according to the new winegrowing zoning. Here, as in Elqui, the climate is the predominant wine-quality factor: the cold temperatures of the maritime climate make for cool conditions that produce high-quality Chardonnay.

TALINAY VINEYARD

Location: Talinay sector, Limarí Costa Valley.

Coordinates: 30° 40'21" S 71° 34'38" O

Elevation: 144 meters (472 ft) above sea level

Distance from the coast: 12 Kilometers (89 miles)

Surface: 2.5 ha

Planting date: 2006

Plantation frame: 1 m. x 1.8 m., giving 5,555 plants per hectare.

Driving system: Trellis

Production: 2 kilos (4 pounds) per plant

SOIL

The soil consists of differently sized gravel, clay and sand bound in a matrix of clay loam with high calcium carbonate levels. In addition, specific sections display veins of calcareous soil.

CLIMATE CONDITIONS

Based on bioclimatic indicators, the area where the vineyard is located can be described as extremely arid, with a temperate/warm climate and very cold nights. In the mornings, the area is covered in a sea fog known as camanchaca, which keeps the early part of the day cloudy and cool. The snow that accumulates in the Andes Mountains during the winter is more important in terms of replenishing this area's water reserves than annual rainfall.



VEGAN



