

## Chardonnay 2024

LIMARÍ VALLEY

### TYPE OF WINE: White

**D.O.:** Limarí Valley /Coast

**VARIETIES:** 100% Chardonnay

**HARVEST DATE:** February 2<sup>nd</sup> to 9<sup>th</sup>

**BOTTLES PRODUCED:** 26,600

### 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.

Number of days above 28° (82°F).

Season 2022-2023( Add 2023): 38

Quality: A great vintage and very good quality Limarí Chardonnay, noted for having great acidity, saline and very elegant.

### 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:

Coordinates:

Elevation:

Talinay sector, Limarí Costa Valley.

30 ° 40'21 " S

71 ° 34'38 " W

144 meters above sea level

Distance from the coast: 12 Kilometers

Area 2.5 ha

Year of planting: 2006

Planting density: 1 m x 1.8 m (5555 plants per hectare)

Training system: Trellis

Yield: 2 kilos per plant

### SOIL

The matrix has a clay loam texture with different sized gravel, clays, and sand, and a high calcium carbonate content. Some sections also have streaks of calcareous soil.

### CLIMATE CONDITIONS

Based on its 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 than annual rainfall in terms of replenishing this area's water reserves.

### TECHNICAL DATA

Alcoholic content: 13.5% vol.

pH: 3.3

Total acidity: 6,67 gr/L (expressed in tartaric acid)

Residual sugars: 1,9 gr/L

### FORMATS AVAILABLE: 75 cl

### WINEMAKING

Pressing: Whole bunch

Type of fermentation: 100% alcoholic fermentation in French oak barrels, with native yeast.

Fermentation time: 19 days

Fermentation temperature:

18°C -20°C (64°-68°F)

Aging: 100% in French oak barrels for 9 months, of which 90% is second and more uses, and 10% new barrels.

Bottling Date: December 2024

If kept in good conditions, it will maintain its potential within the next 5 to 6 years.

Allergy advice: Contains sulfites.

### 2024 VINTAGE

This vintage was cooler between June and the end of September, but warmer between October.

Cumulative rainfall Season 2022-2023 (Vintage 2023): 98 mm

Average minimum temperatures

Season 2022-2023 (Vintage 2023): 9°C (48°F)

