

2024 / CHARDONNAY

D.O. Pirque - Maipo Valley, Chile



The altitude of the Las Tunas vineyards results in a shorter temperature range, meaning that the lowest and highest temperatures are not as extreme. This allows for gentle and complete phenolic ripening. In other words, the compounds that give the wine its structure, color, and aroma have the opportunity to fully develop.

The result is a complex yet fresh Chardonnay, with distinct notes of honey and dried fruit. There are few examples of this queen of white varieties in Chile that reach this level. A perfect blend of cooler climate and glacial soils... serve at 12°C!

Winemaking note

The fruit is pressed with whole bunches and the juices are separated according to their quality. Only the best are selected to produce this Cuvée. After an overnight cold clarification, about 20 percent of the must is put in French oak barrels where they will ferment with wild yeast at temperatures between 18 and 20°C, without using SO₂. The remaining wine is fermented in small 6,000 liter stainless steel tanks. After the fermentation, the Chardonnay will start a long aging between 9 to 10 months. The wine is then filtered and bottled.

Tasting Note

The nose is fruity with hints of minerality, pears, membrillo and tropical fruits. In the mouth it is fresh with lemon sherbet and honey, with a nice mouth feeling. It has a certain touch of creaminess but it is anything but buttery.

Pairing

"A wine that is enjoyed in small sips, it is perfect with shellfish and fatty fish, such as salmon, or with poultry, but also with goat cheese" (Roger Huet, lemetropole.com)

Harvest Date Marzo	Production 3.332 botellas	Alcohol degree 13,5% Vol.	Residual sugars 1,25 g/l	Total Acidity 3,97 g/l	PH 3,35
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