



RESERVA CHARDONNAY 2025

VITICULTURE

Vineyard: From multiple vineyards throughout the Colchagua Valley, a large part comes from our San Carlos estate, located near the town of Cunaco, while another part comes from a more coastal area in Colchagua, near to the town of Litueche.

Soil: Cunaco has alluvial soils with a sandy-clay texture, very good drainage, extraordinary porosity, and a very good ability to administer the water to the plant throughout the year. The soils of the vineyard closer to the Colchagua coast are principally granite with sectors with alluvial soils, deep in general, with good drainage and rocks present throughout the profile.

Climate: The 2025 harvest presented itself as a warm and contrasting vintage. It began with a relatively rainy winter, with rainfall close to 600 mm, which ensured a good water supply at the start of the season. Budbreak was even and earlier than usual due to a warmer-than-average spring. Summer, in turn, brought a couple of heat waves that accelerated ripening and, at the same time, led to an approximate 15% decrease in yields, mainly due to smaller clusters and lower berry weight as a result of the heat. The resulting wines show good aromatic intensity, balance, concentration, and round tannins.

Vineyard management: The vineyard has a plantation density of 5,000 plants/hectare and they are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips were trimmed in spring and early summer. Leaves were not removed in order to maintain the bunches covered during the ripening period, in order to produce a fresher, more intense and more aromatic wine.

VINIFICATION

Variety: Chardonnay 94%, 6% Viognier.

Harvest: The grapes were harvested from March 13 to March 20, 2025.

Winemaking techniques: The grapes were destemmed and crushed without maceration. The juice was drained and decanted for 36–48 hours at 10°C. Alcoholic fermentation took place in stainless steel tanks at temperatures between 16–20°C with native and selected yeasts.

LABORATORY ANALYSIS

Alcohol: 13,5%

pH: 3.43

Total Acidity: 3,92 g/L

Residual Sugar: 1,67 g/L

TASTING NOTES

With a yellow-green color, clean and bright. The very expressive nose shows aromas of citrus and tropical fruit, especially grapefruit. The wine is fresh and fruity on the palate, with good volume and a long finish.

