



VITICULTURE

Vineyard The grapes come from a specific block of a vineyard located in the Litueche area, on the coastal edge of the northernmost part of the Colchagua Valley, 18 km from the Pacific Ocean. Thanks to its proximity to the sea, there is a strong maritime influence, leading to slower ripening and great quality potential.

Soil Granitic with a high presence of quartz and iron, giving it a reddish color and contributing freshness, complexity, and depth.

Climate The 2023-2024 season began with a rainy winter compared to recent years. Rainfall was moderate at first but increased during July and August, totaling over 600 mm by early spring. This allowed the vine's phenological cycle to begin with optimal soil moisture. Temperatures were mild in early winter and remained so into early spring, resulting in slightly delayed budbreak. Summer started with high temperatures and intermittent heat waves, pointing toward an early harvest. However, this trend reversed in the last third of summer and especially early autumn, with maximum temperatures rarely exceeding 30 °C — ideal conditions for completing ripening. The season is expected to yield fresh, characterful, and complex wines.

VINIFICATION

Variety 100% Chardonnay.

Harvest Hand-harvested between March 25 and 26, 2024.

Winemaking techniques 100% direct pressing. Alcoholic fermentation with native yeasts, lasting approximately 2 weeks at temperatures between 16 and 21 °C. The first third of fermentation occurred in stainless steel tanks, with the process finishing in used French oak barrels. During aging, the wine remained in contact with fine lees to increase texture and silkiness.

Oak 100% of the blend was fermented and aged for 9 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5%
pH: 3.27
Total acidity: 6.5 g/L
Residual sugar: 2.27 g/L
Volatile acidity: 0.26 g/L

TASTING NOTES

Pale yellow color with greenish hue. The nose is intense, with a saline character, citrus notes, pineapple, and white pepper. The palate is fresh and complex, with medium-high acidity, good volume, juiciness, and hints of sea salt leading to a delicate and deep finish.