



Arboleda

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Costa

Alcohol by volume
13.00%

Residual Sugar
2.34 g/l

pH
3.21

Total Acidity
7.34 g/l

Drinking Window
2024 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
27/12/2024

Chardonnay 2021 6x75cl

Winemaker Notes

This yellow-straw Chardonnay with golden hues stands out for its fine, delicate structure and good balance. The fresh, complex nose offers tropical fruits aromas such as pineapple and papaya framed by subtle notes of nuts. The palate offers impressively vibrant acidity with a smooth chalky texture and a persistent and long finish.

Vineyard

From the Chilhué Vineyard in Aconcagua Costa, where cool maritime breezes refresh the vines through the vineyards.

Winemaking

The grapes were fermented with native yeasts in French oak barrels and lasted 14-20 days at 16%-22°C. Malolactic fermentation: 40%

Vintage

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

Food match

Grilled and Roasted White Meats

A brilliant match for roast chicken.

