



Arboleda

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Costa

Alcohol by volume
13.50%

Residual Sugar
2.18 g/l

pH
3.14

Total Acidity
6.49 g/l

Drinking Window
2024 - 2026

Tasting Guide



Tasting note printed
25/11/2024

Chardonnay 2022 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

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

Food match

Grilled and Roasted White Meats

A brilliant match for roast chicken.

