CALITERRA®

Grapes

100% Chardonnay

Region/Appellation Casablanca Valley

Alcohol by volume 13.00%

Residual Sugar 1.5 g/l

pН 3.25

Total Acidity 5.63 g/l

Drinking Window 2024 - 2028

Tasting Guide



Medium

Sweet

Tasting note printed 26/12/2024

Chardonnay Reserva 2023 6x75cl

Winemaker Notes

A beautiful bright pale yellow colour, this wine is complex and elegant on the nose. Floral aromas of orange blossom and fruits such as pineapple and white peach are accompanied by elegant notes of white pepper, butter and soft mineral touches. The palate is balanced and mineral, with rich acidity and good persistence on the palate, its great freshness and liveliness make this wine ideal to accompany the day to day.

Vineyard

From the Santa Tomas and Roca Fuerte Vineyards, Aconcagua Region

Winemaking

70% fermented in stainless steel tanks and 30% in used oak barrels of second and third use using a mixture of native and selected yeasts. 30% of the wine was aged in old barrels for 4 months.

Vintage

This season began with 422mm of rain, 9.1% lower than the historic average. However, it was sufficient to bring to capacity the soil humidity levels across the property, thereby ensuring an excellent supply for the start of the season. The

2023 vintage is regarded as slightly warmer than normal. However, there were significant variations between the different months. Budburst came at around the usual time and was normal and even, except for some varieties (Cabernet Sauvignon and Merlot) in which it was more irregular. Spring frost in late September affected the lower-lying part of the estate where there are vineyards of Merlot, Cabernet Franc, Malbec and Carmenere. Meanwhile, lowering was relatively brief at 1-2 weeks, leading to good fruit set and fruiting. Veraison was rather slow due to January being slightly cooler.

Food match

Grilled and Roasted White Meats

Great with grilled cod.

