

# Aconcagua Cuvée

## Chardonnay 2021 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Aconcagua Region

Alcohol by volume  
13.00%

Residual Sugar  
2.06 g/l

pH  
3.09

Total Acidity  
7.03 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
24/11/2024

### Winemaker Notes

Aconcagua Cuvée Chardonnay has a beautiful yellow-straw colour with golden hues. On the nose, has attractive notes that remind citrus fruits, papayas, medlars, dried fruits and a soft touch of quince. On the palate, also shows citrus aromas framed with tropical fruits and delicate hints of pastries and dried fruits. It is a wine of excellent tension and freshness, with an intense mid-palate.

### Vineyard

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Chardonnay.

### Winemaking

Grapes were hand-picked early in the morning, and whole-cluster pressed. Fermentation took place in 70% of the must in French oak barrels. The wine stayed in touch with its most refined lees while ageing for 9 months in French oak barrels.

### Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

### Food match

Grilled and Roasted White Meats

Chicken & Ham Pie

