

# CHARDONNAY SELECT TERROIR

VINTAGE 2022  
Maipo Valley  
100% Chardonnay



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
12.4°	3.35	4.25 g/L	0.38 g/L	4.63 g/L



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

## VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## VINIFICATION

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

## TASTING NOTES

**Color:** Bright, intense yellow.

**Aroma:** Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple.

**Palate:** Young and fruity. Well balanced with a pleasing finish.

**Gastronomy:** Fatty fish, shellfish au gratin, white meats, and aged cheeses.



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