

CHARDONNAY

AMPLUS / Single Vineyard

VINTAGE 2023

LEYDA VALLEY

100% Chardonnay

SANTA EMA

ALCOHOL

13,5°

PH

3.2

TOTAL ACIDITY

4.5 g/L

RESIDUAL SUGAR

<2.9 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vines planted on rolling hills overlooking the sea receive cool breezes that enable the grapes to ripen slowly.

VINTAGE

The coastal Maipo Valley was characterized by a higher number of rainfall events compared to previous agricultural years, ensuring water availability throughout the soil profile. This resulted in a homogeneous bud break, albeit somewhat later than usual. The whites of the 2023 vintage displayed high aromatic intensity with characteristic citrus notes, mint, and green chili, accompanied by a pronounced and vibrant acidity on the palate. Cold seasons that lead to gradual ripening, achieving harvests with great potential by minimizing the loss of aromas in the vineyard and maintaining the natural acidity of the berries, thus extending the life of our wines in the bottle.

VINIFICATION

The grapes for this wine were 100% whole-cluster pressed. The juice was decanted and fermented in first-use medium-toast French oak barrels. The wine was aged on its lees for 10 months without malolactic fermentation. It was fined before bottling to conserve its potential and complexity.

AGING

10 months in first-use French oak barrels. (100%)

TASTING NOTES

Color: Intense, bright golden yellow.

Aroma: Intense notes of citrus and tropical fruits, bananas, quince, and pineapples that intermingle with notes of toast that lend great complexity.

Palate: Round, lush, and very well balanced with an acidity level that refreshes from beginning to end. The finish is elegantly fruity.

Gastronomy: Enjoy with lobster, crab, shrimp, and shellfish au gratin. Also ideal with fatty fish such as salmon and grouper.

