

CHARDONNAY GRAN RESERVA

VINTAGE 2022

Leyda Valley
100% Chardonnay

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13°	3.26	4.05 g/L	0.34 g/L	2.89 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

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

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

AGING

8 months in French and American oak barrels (40% of the blend).



VINTAGE 2020



VINTAGE 2020

TASTING NOTES

Color: Bright and intense golden yellow.

Aroma: Intense and complex with delicate notes of honey and ripe tropical fruits recalling banana, pineapple, and passion fruit along with toast and vanilla notes.

Palate: Fresh, crisp, and pleasing with good balance and a persistent finish.

Gastronomy: Enjoy with fatty fish with sauces, shellfish, crab gratin, white meats, and aged cheeses.

