

CHONO®

Single Vineyard

CHARDONNAY 2023

LIMARÍ VALLEY

TASTING NOTES

Our vineyard is located in the Tabalí sector, within the Limarí Valley, 23 km from the Pacific Ocean. It is planted on a north-facing hillside alongside the Limarí River. The soils are alluvial with veins of coastal limestone, providing structure, tension, and freshness on the palate. The cool coastal climate, influenced by the Pacific Ocean, ensures bright, sunny days and fresh nights. Ocean breezes enter the valley without moisture, moderating temperatures throughout the season, making this the coldest area of the Limarí Valley. These conditions result in a slow and harmonious ripening process. Fermentation with native yeasts and aging for one year in foudres and French oak barrels give this wine complexity and a strong sense of terroir.

WINEMAKERS COMMENTS

A brilliant golden color with subtle green hues. The nose is intense, with prominent floral notes. On the palate, fresh fruit flavors such as quince and white peach emerge, accompanied by delicate hints of dried fruits. It has a marked acidity, balanced by a rich, creamy texture. The finish is mineral, saline, and pleasantly lingering.

FOOD PAIRING

Oven-roasted fatty fish and stuffed pasta with goat cheese.

TECHNICAL INFORMATION

Composition: 100% Chardonnay

Alcohol (% vol.): 13,5°

pH: 3,28

Residual Sugar (g/l): 1,47

Total Acidity (g/l): 5,88

Aging: Aged in 3000L foudres, 400L barrels, and 300L clay eggs for 12 months.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN