



# Indomita, Nostros Chardonnay Gran Reserva, Casablanca, Chile, '2025'

Product code: `9414

## PRODUCER PROFILE

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and a hillside sign that wouldn't look out of place in Hollywood.

Yet within this setting is a dynamic winemaking team and one of the most exciting winemaking projects in Chile. With vineyards the length of Chile, from Casablanca to Maipo, as well as Maule and Itata, they take full advantage of the region's climatic differences, focusing on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, Carignan in the Maule Valley, Pais in the Itata Valley and Cabernet Sauvignon and Carménère in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures taken to minimise waste water and energy consumption alongside ventures to create local employment across both winemaking and wine tourism.

## VITICULTURE

Grown in Chile's Casablanca Valley, the climate is cool and the saline winds of the Pacific ocean predominate. This valley offers extreme conditions for the vine as the annual average temperature barely touches the minimum suggested in the specialist publications for the cultivation of vines. Vineyard were planted in a simple vertical trellis system. Drip irrigation and frost control methods are used.

## WINEMAKING

Grapes were crushed within an hour of harvesting. Maceration at a low temperature for 6 hours followed by fermentation in stainless steel tanks and ageing on its lees. A percentage of the wine is aged in barrels for 6 months with a small proportion of new oak.

## TASTINGNOTE

A rich and distinct wine that boasts aromas from Mediterranean fruit (rather than tropical, like tangerine, melon, apple, and sweet pear) to butter and freshly baked bread. That fresh harmony is complemented with the toasted hints from oak and mineral notes.

## FOOD MATCHING

Best with Salmon, Tuna and Squid, Eel and Crab.



## TECHNICAL DETAILS

### Varieties:

Chardonnay 100%

Vegetarian

Vegan

Lightweight bottle

### Features

**ABV:** 14%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Time:** 6 Months

**Type:** French 225 Litres

**% wine oaked:** 40

**% new oak:** 20

**Style:** Still wine

**Case Size:** 12 x 75cl

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