

Product code: 9414

INDOMITA, NOSTROS CHARDONNAY GRAN RESERVA, CASABLANCA, CHILE, 2020



Producer Profile

The dynamic winemaking team at Indómita skillfully craft wines from their vineyards in two of Chile's very best regions.

The cooler climate Casablanca is great for Sauvignon Blanc, Chardonnay and Pinot Noir while the warmer Maipo Valley offers classic Cabernet Sauvignon and Carménère. Indómita produce superb, expressive wines that are both beautiful and stunning value for money.

Viticulture

Grown in Chile's Casablanca Valley, the climate in this valley can be described as cool Mediterranean. Its closeness to the ocean tempers its climate and winters tend to be mild. The vineyards are planted on the flatter plains and on the gentle slopes of the Casa Blanca valley. Generally, the soil is of relatively poor quality with low fertility, and therefore good for growing wine grapes.

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 aging on its lees. 50% in barrels for 6-9 months.

Tasting Note

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

Eggs benedict, roast pumpkin & spinach lasagne, pork schnitzel.

Technical Details

Varieties:

Chardonnay 100%

ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 6 to 9 months

Type: French

% wine oaked: 50

% new oak: 15