



# Indomita, Nostros Chardonnay Gran Reserva, Casablanca, Chile, 2023

## Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures 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 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 Casablanca 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 ageing 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.



Product code: 9414

### Technical Details

#### Varieties:

Chardonnay 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 6 to 9 months

**Type:** French

**% wine oaked:** 50

**% new oak:** 15

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