



Indomita, Nostros Chardonnay Gran Reserva, Casablanca, Chile, 2024

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 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.

Tasting Note

Bright golden in colour, this is a wonderfully rich and distinctive wine, showing a wide array of aromas from Mediterranean fruit to a soft butter and fresh baked bread. Toasted wood and mineral notes stand out. Young and vibrant, tasty, spacious and beautifully balanced.

Food Matching

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



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 Months

Type: French 225 Litres

% wine oaked: 40

% new oak: 20

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