

Product code: 9424

## INDOMITA, COSTA VERA CHARDONNAY, CENTRAL VALLEY, CHILE, 2021



### 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

From selected vineyard sites across Chile's Central Valley. The cooling influences of the Andes and the Humboldt current together with the diurnal temperature difference here allows for slow ripening so that the grapes develop maximum flavour.

### Winemaking

Cold Maceration at 10°C for 4 hours, drained and pressed, static decanting then alcoholic fermentation in stainless steel tanks at 13-17°C.

### Tasting Note

A wonderfully fresh and fruity Chardonnay, golden in colour, full of delicious, ripe tropical fruit like banana and pineapple and a lively, zesty, refreshing feel. Quite simply great value for money, a level of quality and style that is way above its price.

### Food Matching

Asparagus and bok-choy frittata, crab cakes with horseradish cream, chicken stew.

### Technical Details

#### Varieties:

Chardonnay 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

No oak treatment