



Indomita, Costa Vera Chardonnay, Central Valley, 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

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.



Product code: 9424

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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