Locura 1 2023





Locura 1

MALLECO - Traiguen

Chardonnay

www.closdesfous.com

Cros des fous about growing vines over Chilean extreme, fresh and unpredictable policit bases looking for natural balance. This is a unique and groundbreaking project bases looking for natural balance. This is a unique and groundbreaking project bases looking as a delicate and novel terrior; selection. Following the burguindy philoso our focus is to achieve withe minimal intervention, letting the terrior express

Chardonnay

BOTTLED MARCH 2024

ALCOHOL Ph ACIDITY
13.0% 3,07 8.10

D.O Malleco -Traiguen

Tasting notes

Bright yellow, cristallyne. The nose opens with hints of white peach, pear and white flowers. A subtle note of butter and honey complete it's complex typicity. Mouth full of energy. Freshness and brightness framed its balance and complexity. Rocky and crispy. Persistent and mineral finish.

Terroir and vinification

This wine come form our Traiguen vineyard (Malleco Region). planted in 2010, unirrigated and biodinamic from the beginning. 7000 plants/ha. Soils shows the intense volcanic activity in the area. old gravels from glacial moraine, pyroclastic deposits with schistic fracture, and volcanic tuff. At the gates of patagonia climate, where we find freshness and acidity balance we are looking for. in order to let the wine speak about soils, sense of origin, and character, we do as less intervention as possible. Direct press, selecting fine lees. Low temperature Fermentation in stainless steel tanks. No batonage, no Racking until nine month to one year total aging over lees. No malolactic fermentation.

CLOSE FOUS



