

TECHNICAL SHEET

Chardonnay - Cerro Chehueque

Chardonnay Cerro Chehueque comes from extremely challenging vineyards, planted in limestone soils with a significant coastal influence due to the proximity of the Pacific Ocean. These vineyards are located on the third terrace of the southern plateau of the Huasco Valley. The soils are alluvial in origin, very poor, with less than 1% organic matter, giving them unique characteristics in moisture retention. This vineyard was planted by Daniel Llorente as part of a family project at the former Hacienda Buena Esperanza.

APPELLATION	Huasco Valley AOC, Atacama, Chile.
ELEVATION	375 m.a.s.l.
DISTANCE TO THE SEA	36 km.
PLANTING YEAR	2017
GRAPE VARIETY	100% Chardonnay
PLANTING TYPE	Vertical trellis (6,250 plants per hectare).

WINE

This wine shows great personality, aiming to strike a balance between freshness, minerality, and finesse. On the palate, it is tense and well-structured, with good weight and a subtly saline finish.

VINIFICATION

Harvest is done in the morning and whole-cluster pressing is performed without additives or sulfur. The must undergoes cold settling for 4 days in inerted tanks. It is then raked, nutrients are added to activate native yeasts, and fermentation takes place in barrels.

HARVEST DAY	February 21st, 2022
BOTTLING	October 16th, 2024
NUMBERS OF BOTTLES	1866 bottles.
AGEING	Aged for 14 months in French oak barrels of third use and beyond.

TECHNICAL INFORMATION

ALCOHOL	12,5%
PH	3,31
TOTAL ACIDITY	7,08
RESIDUAL SUGAR	<1,00 gr/L



VINEYARD

(BE) Buena Esperanza,
Huasco Valley, Atacama,
Chile

YEAR

2022

AWARDS

