

VIÑEDOS ORGÁNICOS
VERAMONTE
VERAMONTE · RITUAL

REGENERATIVE
Living Soils
ORGANIC

ESTATE GROWN
CHARDONNAY
MADE WITH ORGANIC GRAPES

2023 | CASABLANCA VALLEY

BRIGHT • LUSCIOUS • SMOOTH

Fresh and expressive pear, quince and lemon curd aromas, interwoven with toasty oak notes. The vibrant purity of the fruit with beautiful texture and good depth leads to a long, memorable finish.



Cool climate organic vineyards near to the pacific ocean.



Six months in french oak barrels



Salmon and tuna.

COMPOSITION

100% Chardonnay

WINEMAKER'S NOTES

Grapes are harvested at first light, and the whole cluster is pressed in order to obtain the structure provided by the stems. The juice sits for 24 hours and is then racked off. Part of the wine is barrel fermented in neutral oak with wild yeasts, and the rest in stainless steel tanks with a delicate work with lees, enhancing the Chardonnay's softness and creaminess without losing the freshness.

VINTAGE 2023

This year in Casablanca, the ripening curve was significant due to temperatures being closer to average during the spring. However, during the summer, temperatures were higher than in past years. This prepared us to begin the harvest at the end of February. The harvest process was different this year as we started with Chardonnay, followed by Pinot Noir a week later, and then Sauvignon Blanc. This is quite unusual for this valley, where the typical order is Sauvignon Blanc, Chardonnay, and Pinot Noir, with Merlot and Syrah being harvested last.

The Chardonnay from this year's harvest showcases fresh and mineral, with hints of peach and apricot and great volume on the palate—a persistent finish with subtle saline notes.



12°C



Alcohol
13.8%



PH
3.38



Acidity
4.8 G/L



Residual Sugar
1.32 G/L



Organically farmed vineyards
deliver maximum expression
of our *Living Soils*.

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