

ESTATE GROWN
CHARDONNAY
Organic

2025 | 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 2025

This season in Casablanca was marked by a cool spring with no frost events, followed by a warmer-than-usual summer, creating a slow and steady ripening dynamic. These climatic conditions, along with the influence of our regenerative, organic, and biodynamic farming practices, favored the development of vigorous canopies and active soils that naturally supported the vineyard's cycle. Lower yields allowed for greater concentration in the grapes, preserving their freshness and aromatic depth. Harvest began in the second week of March, later than in previous years, enabling a precise and well-balanced picking process. The Chardonnay shows great concentration and balance. Harvested during the first week of March, it achieved optimal sugar accumulation with low pH levels. On the nose, it displays saline notes, stone fruits, white flowers, and a subtle mineral background. The palate is textured and layered, with a refreshing acidity and a long finish that lingers gracefully.



12°C



Alcohol
14%



PH
3.18



Acidity
7.5 G/L



Residual Sugar
2.35 G/L



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

This wine can be enjoyed for up to 3 to 5
more years while maintaining its quality.
www.vinedosveramonte.com

