

1865

SELECTED VINEYARDS

1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.

CHARDONNAY 2022

ORIGIN

Limarí Valley.

SELECTION

Clones 76 and 95 contribute a citrus and floral profile, good concentration and vibrancy in the palate.

DISTANCE FROM THE SEA

13 Km.

CLIMATE

Morning fog regulates temperatures throughout the season in the Limarí Valley. The grapes for the 2022 vintage were healthy with low yields of Chardonnay. This resulted in concentrated clusters with great aromatic intensity and good, well-balanced natural acidity.

SOIL

The soils are alluvial and colluvial in origin and mainly derive from different-sized rocks with limestone deposits. They have a granitic profile and a sandy loam texture and are sufficiently deep to enable optimal root development.

WINEMAKING PROCESS

The process began with a manual selection of the grapes in the winery. The grapes were then destemmed and pressed at a temperature of 8°C. The alcoholic fermentation took place with very clean must and selected yeasts at a controlled temperature of between 14°C and 16°C. The must was fermented in three different containers: one part in untoasted foudres, another part in used oak barrels (both of these were used to obtain a good balance between the fruit and the oak). The final part was vinified in stainless steel vats (to retain the fruity character of the variety). A small percentage of the wine underwent malolactic fermentation during the 8 months of oak-ageing. Bâttonage was used periodically to move the fine lees so as to increase the volume in the mouth.

TASTING NOTES

Appearance: Bright, pale golden with a hint of green.

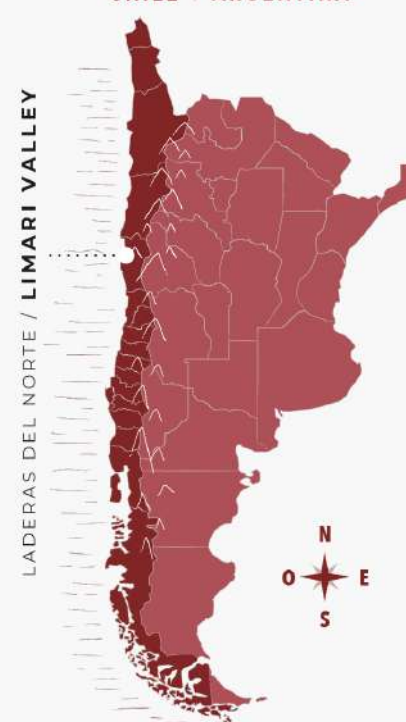
Nose: Upfront citrus aromas give way to notes of papaya and honey, accompanied by pastry aromas from the lees contact during barrel ageing.

Palate: This is a well-balanced wine with pronounced, juicy acidity, a creamy texture, good body and layers of flavours that lead through to a fresh, persistent finish.

Serving temperature: 10-12°C.

OUR ORIGINS

CHILE | ARGENTINA



CHEMICAL ANALYSIS

Alcohol: 13.5%

TA: 6.15g/L

pH : 3.15

RS: 1.28 g/L

