



CHARDONNAY • 2025 VINTAGE
D.O. Limarí, Limarí Valley



VARIETY	
CHARDONNAY	100%
BOTTLING DATE	
March 2026	
ANALYSIS	
ALCOHOL	13.5° VOL%
pH	3.2
TOTAL ACIDITY	6.45 g/L

WINEMAKER
Marcelo Papa.

VINEYARD
Quebrada Seca Vineyard, Blocks 8, 9 and 11A, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION
The Quebrada Seca vineyard is located 190 meters above sea level, just 23 kilometers from the Pacific Ocean, on the north bank of the Limarí River. The soils are clay-rich and high in calcium carbonate; temperatures are cool, and the mornings are often cloudy, allowing the fruit to ripen slowly and resulting in fresher wines.

YEAR PLANTED
2009.

SOIL
Blocks 8, 9, and 11A of this vineyard are associated with the Quebrada Seca soil series. These soils, of colluvial origin, are thinner and lack stones, containing red clay enriched with oxidized iron and a significant amount of calcium carbonate. This allows for wines that reflect the terroir, with good structure and volume on the palate, as well as fresh and mineral characteristics.

CLIMATE
Semi-arid coastal climate. The proximity to the sea and the fresh coastal breezes that blow directly into the valley help cool the vineyard and moderate temperatures. This, combined with cloudy mornings, allows for slow and prolonged fruit ripening, resulting in fresher wines. The 2025 harvest was characterized by cooler-than-average conditions, excellent water availability, and lower thermal accumulation, leading to a later and unhurried harvest. High solar radiation, tempered by coastal

influence and atmospheric humidity, supported balanced ripening and preserved freshness, structural tension, and mineral expression.

HARVEST
Manual. February 12 and 21, 2025.

WINERY
Puente Alto Winery.

VINIFICATION
Whole bunches are carefully selected and, via a conveyor belt, directly transferred to the press without being de-stemmed. The alcoholic fermentation takes place in French oak barrels, 10% of which are first-use, and the remainder second- and third-use barrels. This process lasts for 8 days, with controlled temperatures between 18 and 22 °C. No malolactic fermentation is carried out. After fermentation, the wine is worked on its lees through bâtonnage (periodic stirring). Due to the characteristics of the vintage, the frequency of bâtonnage was reduced compared to previous years in order to preserve the freshness typical of the area.

AGING
12 months in French oak barrels (10% first-use and 90% second-use)

AGING POTENTIAL
Drink now or within the next 8 years.

TASTING NOTES
Balance & Precision
Pale yellow in color, bright and clean, this Chardonnay 2025 presents a more linear and defined expression. On the nose, precise notes of white fruits and fresh citrus stand out, accompanied by subtle floral nuances. On the palate, it is taut and agile, supported by a firm acidity that enhances focus and energy. The minerality and salinity of the Limarí Valley are clearly expressed, delivering freshness and a strong sense of origin.

PAIRINGS
Ideal with fish and seafood, as well as creamy cheeses like Camembert and Brie.

