Amelia desierto azul

AMELIA DESIERTO AZUL · 2025 VINTAGE

D.O. Limarí, Limarí Valley



VARIETY	
CHARDONNAY	100%
BOTTLING DATE *March 2026*	
ANALYSIS	
ALCOHOL	13.5° VOL%
pH	3.2
TOTAL ACIDITY	6.36 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca Vineyard, Block 11B, 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

2012.

SOIL

Block 11B of this vineyard is associated with the Quebrada Seca soil series. This soil, of colluvial origin, is thinner and lacks stones, containing red clay rich in oxidized iron and a significant amount of calcium carbonate. This allows for wines that reflect the terroir faithfully, 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 12th and 21st, 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

Freshness and Minerality.

A fresh, mineral Chardonnay from the Limarí Valley. It shows aromas of white fruits and citrus, along with a pronounced saline note. On the palate it is light, refreshing, and well-balanced with good acidity, honestly reflecting the coastal and mineral character of the valley.

PAIRINGS

Seafood and white fish, raw or lightly cooked preparations, dishes with natural acidity, fresh vegetables, and white or goat cheeses.