



CASA LA TENCA CHARDONNAY

VINTAGE	2023
REGION	Leyda Valley, Chile
GRAPES	100% Chardonnay
TECHNICAL	Alc. 13% / Residual sugar: 3.5g/l
UPC	641586354684

BACKGROUND

The Chilean wines of Casa La Tenca combine French winemaking methods with an exceptional quality of grapes which are carefully selected and vinified. This Chardonnay comes from the Casablanca Valley, located between the Pacific Ocean and the Cordillera del Mar. The geographical situation of Casablanca allows it to keep the coolness brought by the Pacific throughout the year. The soil is composed of sand and clay. It stocks water during winter and redistributes it in the dry season. Thus, harvest will be lower than in other Chilean regions.

WINEMAKING

The grapes are harvested by machine during the night, taking advantage of the low temperature. The grapes are subtly pressed to preserve the qualities of the fruit and its aromas. The must is then decanted and racked into stainless steel tanks, where the alcoholic fermentation begins. Once fermentation is complete, the wine is left in contact with its fine lees and pumping-over are carried out daily, favoring the expression and the good development of the wine. The wine is finally stabilized and prepared for bottling.

TASTING NOTE

Elegant and fresh, with aromas of peach, melon, prickly pear, toasted hazelnut and vanilla. Balanced and fruity, with rich acidity and good persistence in the mouth.

ABOUT CASA LA TENCA

Built in the 19th century by the Bulnes family in Colchagua, Casa la Tenca was named after the passion of the host. Mr Bulnes was an intellectual and pioneer of the modernization of Chile. He dedicated his last years to the preservation of the local fauna. He was particularly passionate about ornithology and enjoyed watching his favorite species, the mockingbird (Tenca) from the balcony of his library.

