



## LEGADO CHARDONNAY 2023

Legado wines come from selected vineyards with extraordinary characteristics. These are wines that reflect the essence of their regions of origin and stand out because of their great intensity, character and elegance.



**ORIGIN**  
Limarí, Limarí Valley.

**VARIETIES**  
100% Chardonnay.

**SOIL**  
Clay and limestone soils.

**CLIMATE**  
Cool coastal.

**HARVEST**  
The grapes were hand harvested during the second week of February.

**WINEMAKING**  
Grapes harvested into bins and transported by night are pressed without destemming and without protection from oxygen. Fermentation in neutral barrels over 12 years of age with non-selected yeasts. The wine remained in the barrels without racking and 50% underwent malolactic fermentation; batonnage weekly for 2 months. 5 months in neutral oak barrels.

**TASTING NOTES**  
This Legado Chardonnay 2023 shows great typicality of coastal Limarí with citrus and saline notes -thanks to calcareous soils- followed by lactic and brioche notes. Great intensity of fruit accompanied by a refreshing acidity and a creamy texture provided by the malolactic acidity on palate. Ending with a slight saline note typical of calcareous soils wines.



**Alcohol:**  
13,5%



**Cellaring recommendation:**  
Ready to drink now, with enough structure to add complexity for the next 5-7 years.



**Decanting:**  
Not necessary.



**Serving temperature:**  
12°C – 13°C