



ESPĪRITU
de CHILE

Intrépido

RESERVA

Venturing into untamed nature requires strong character and personality. Intrépido makes an invitation to discover Chile's flagship varieties by embarking on a fascinating journey through the flavors of this land. Perfect to share the experiences of your most recent adventure.

CHARDONNAY

ORIGIN

The grapes used in this Chardonnay were sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION

Chardonnay grapes were carefully harvested and vinified during the night to prevent oxidation. Fermentation temperature was kept between 16 and 18° C to foster the development of fermentation aromas. Following fermentation, 50% of the blend was aged in third fill or older French and American oak barrels for eight months and the remainder was aged in stainless steel vats to preserve fruity aromas.

TASTING NOTES

Bright straw yellow color. Fresh fruit-scented nose with subtle vanilla and dairy undertones. The palate offers balmy freshness and creaminess, sweet finish and balanced acidity.

PAIRING SUGGESTIONS

Fatty fish, cheeses, and seafood.

WINEMAKER

Jon Usabiaga


EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPĪRITU DE CHILE.

A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.

TECHNICAL INFORMATION


GRAPE VARIETIES

85% Chardonnay 
15% Other varieties


APPELLATION

Curicó valley 

SERVING TEMPERATURE

10 -12° C 

ALCOHOL CONTENT

13.0% vol. 

RESIDUAL SUGAR

3.0 g/l 

PH

3.3

ACIDITY

6,0 gr/L



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