

VIÑA ÚNICA—CHARDONNAY

Viña Única was the first wine we ever produced and remains close to our hearts. We strive to reflect our exceptional terroir and our winemaker's creativity each year.

It is a classic modern Chardonnay style, with elegant oak use, and delicate integration and balance. On the nose shows a rather shy personality, with crunch red apple and lemon notes and a subtle smoky and white pepper hint. It is creamily textured on the palate and opens up generously with many layers of apple, pear and spices. Its very bright acidity makes up for a great Chardonnay expression.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes I vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia 12, 13

YIELD:
8.000 kg/ha
3.2 ton/acre

PRODUCTION:
5.894 bottles

SOIL:
Sandy, from wind
erosion and riverbed
granite stones coated
with calcium carbonate.

FERMENTATION
VESSEL:
Concrete vats

AGEING:
12 months in used
french oak barrels

OI: 14.2
PH: 3.3
TA: 6.9
RS: 2.96

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