



# Errazuriz

Wild Ferment Chardonnay by Errazuriz is a bold and elegant expression of the Casablanca Valley, offering vibrant citrus notes and tropical fruit aromas framed by a creamy, balanced texture.



## Wild Ferment Chardonnay 2020

Casablanca Valley, Chile

### Region and Vineyards

The **Casablanca Valley**, located just 32 km from the Pacific Ocean, is one of Chile's most renowned cool-climate wine regions. Its proximity to the ocean brings **morning fog** and **cool evening breezes**, which, combined with warm summer days, create an ideal environment for the gradual ripening of Chardonnay grapes. This process preserves the grape's natural acidity while developing rich flavors and aromas.

The **La Escultura Vineyard**, where the grapes for this wine are sourced, features **fine clay and sandy-loam soils** with low vigor potential. Planted in 1997 with **Chardonnay clones 96 and 548**, the vineyard provides diverse fruit expressions that contribute to the wine's complexity. The vintage was particularly challenging, with the driest winter in 50 years and warm spring temperatures. Despite these conditions, careful vineyard management ensured a fresh and high-quality harvest.

### Winemaking

This Chardonnay is crafted using **100% hand-harvested grapes** that are transported in small boxes to preserve their integrity. The fruit is **whole-cluster pressed** and cold-decanted in stainless steel tanks. The use of **native yeasts**, containing a greater number of strains, enhances the wine's complexity during the natural fermentation process.

The wine was then aged for **11 months in second- and third-use French oak barrels**, imparting subtle oak flavors while maintaining a focus on the fruit's freshness. This meticulous approach to winemaking results in a Chardonnay that balances tension, creaminess, and persistence.



Alcohol :13,50 %

Composition: 100% Chardonnay



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# Wild Ferment Chardonnay 2020

## Tasting Notes

- **Color:** Straw yellow with greenish hues.
- **Aroma:** Bright citrus fruits such as lemon and lime, complemented by melon, pineapple, and white peach, framed by subtle dried fruit notes.
- **Palate:** A fresh and deep Chardonnay with a dominant citrus profile, soft tropical fruit undertones, and pastry nuances. It has a creamy texture with vibrant acidity, finishing with great persistence and an elegant mid-palate balance.

## Did You Know?

The use of native yeasts in the fermentation of this wine adds complexity by incorporating multiple strains, showcasing the natural diversity of the Casablanca Valley's environment.

## Wine Pairing Ideas

- **Grilled chicken with creamy mushroom sauce:** The wine's acidity and creamy texture enhance the richness of the dish.
- **Seafood risotto:** Its vibrant citrus notes complement the flavors of fresh shellfish and creamy rice.
- **Pork tenderloin with apple glaze:** The tropical fruit and dried fruit nuances pair beautifully with the sweet and savory flavors.
- **Soft cheeses like Brie or Camembert:** The creamy texture of the wine harmonizes with the richness of these cheeses.



### James Suckling (JS) : 93 Points (2016)

*This is another gorgeous white with sliced apple, lemon rind, and just a hint of cream. Grapefruit. Full body, layered and beautiful. Energetic and vivid.*



### Robert Parker (RP) : 91 Points (2016)

*The 2016 Aconcagua Costa Chardonnay was produced by fermenting the juice of the full clusters in barrel with indigenous yeasts. Only half of the volume underwent malolactic fermentation. The wine matured in 100% used French oak barrels in contact with the lees for ten months. The vines are only 12 kilometers away from the sea, and that provides for a marine, saline sensation in all these coastal wines. There are some orange peel aromas, hints of wet chalk and a hint of smoke. As with the Sauvignon, the palate shows better than the nose at this early stage, dry and with good tension, a fine texture and a long finish. Rating: 91+*



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