

Santa Rita

From Chile's Limarí Valley, Santa Rita Floresta Chardonnay 2022 marries luminous citrus, tropical fruit and saline freshness with lees-derived texture, offering a polished white shaped by coastal proximity and thoughtful élevage.

Santa Rita

92
WINEENTHUSIAST



Alcohol :13,50 %

Composition: 100% Chardonnay

Floresta Chardonnay 2022

Maipo, Chile

Region and Vineyards

Limarí Valley lies in northern Chile, where Santa Rita's Floresta Chardonnay vineyards sit approximately 28 kilometres from the Pacific Ocean. This proximity gives the site a distinctly coastal setting, while the valley's open landscape allows the fruit to retain freshness as it develops ripe, expressive flavors. The 2022 wine reflects that meeting of sunlight and ocean air through its bright citrus profile and savoury, saline edge.

Vine rows are rooted in **alluvial clay and clay-loam soils**, marked by stones and deposits of **calcium carbonate**. These components provide a structured foundation for Chardonnay, encouraging concentration while preserving a clean line through the palate. The vineyard character is translated with precision rather than excess: white fruit and tropical tones remain vivid, and the wine's mineral salinity gives the finish a refreshing, gastronomic shape. **Limarí's coastal location** is central to the Floresta identity, linking generous fruit to an articulate sense of place.

Winemaking

Santa Rita Floresta Chardonnay 2022 is made entirely from Chardonnay, harvested by hand at night to protect aromatic freshness. Whole-bunch pressing keeps the must delicate before **spontaneous fermentation** begins in stainless steel. The fermenting wine is then transferred to barrel, where temperatures are maintained around 18 to 20 °C. This gentle progression preserves the purity of the fruit while introducing a quietly layered texture.

Ageing continues for eight months on the lees, with regular **bâtonnage** during the first months to build creaminess and depth. Barrel ageing also lasts eight months, with 25% new French oak adding measured spice and subtle toast rather than overwhelming the Limarí fruit. The finished wine balances lees richness with lime, pineapple, white fruit and herbal notes, while a saline thread keeps the palate energetic. **Extended lees contact** and restrained oak define a Chardonnay that feels both expressive and finely composed.

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Tasting Notes

- **Color:** Bright straw-yellow with a clear, youthful appearance.
- **Aroma:** Floral tones open onto lime, pineapple, white fruit, fresh herbs and a delicate hazelnut note.
- **Palate:** Silky and energetic, combining citrus and tropical fruit with lees-derived creaminess, subtle oak spice and a persistent saline finish.

Did You Know?

The Floresta Chardonnay vineyards are located approximately **28 kilometres from the Pacific Ocean**, helping give the wine its distinctive saline freshness and coastal character.

Wine Pairing Ideas

- **Grilled sea bass:** The wine's citrus brightness and saline finish echo the freshness of the fish while its lees texture complements a lightly charred exterior.
- **Roast chicken with herbs:** White fruit, herbal notes and gentle oak richness match the savoury roast flavors without overpowering them.
- **Lobster with butter sauce:** Tropical fruit and creamy lees texture provide a natural counterpoint to the dish's sweetness and richness.
- **Goat cheese salad:** Lime-like freshness cuts through the cheese, while the wine's mineral edge works beautifully with leafy greens and herbs.

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Wine Enthusiast (WE) : 92 Points (2022)

Light floral and salty notes merge with lime on the attractive nose of this Chardonnay from Limarí, Chile's up-and-coming northern wine region. The medium-bodied palate bursts with fresh flavors of lime and pineapple, followed by hints of white fruit and herbs.