



Wines of Chile Aires de Casablanca – Reserva Chardonnay

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure,



mineral, and effortlessly refined.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Serve at 8°C.

Tasting Notes

Aromas of fresh peach, melon, apricot, pineapple, the full expression of a cool-climate Chardonnay. Fruity, smooth and refreshing with lingering acidity. Great persistence and unctuous on the finish, with well-defined and balanced flavours

Food Pairing

Pairs beautifully with fish, poultry, cooked shellfish, Asian cuisine, and pasta dishes.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

90 POINTS

2026 TIM ATKIN: Aires de Casablanca – Reserva Chardonnay 2025

An unoaked wine that's made to be enjoyed young, this is a bright, refreshing, cooler climate Chardonnay that has good texture, lots of palate-cleansing acidity and a core of yellow apple, pear and nectarine fruit