

La Piqueta Chardonnay



Wines of Chile

La Piqueta Chardonnay

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most



emblematic varieties.

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
Between 10-12°C

Tasting Notes

Rich and smooth, this wine offers tropical fruit aromas like ripe banana and pineapple, accented by vanilla. Enjoy its floral notes and balanced acidity with salads and seafood.

Food Pairing

Enjoy with mild cheeses, roasted vegetables, mild stews and blue fish.

Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.

Awards

90 POINTS

2025 Tim Atkins: La Piqueta Chardonnay 2024