



K

KOSTEN

CHILE CHICO ~ PATAGONIA

CHARDONNAY 2023

VINTAGE NOTES

WINERY INFORMATION: At 46.3° South, under the watchful gaze of Cerro Castillo and constantly swept by the Patagonian winds, lies the southernmost vineyard in the world. An extreme viticulture that only a challenging spirit dares to explore. There, the untamed inhabitants of Patagonia encountered the "Kosten," the wind that erodes mountains and ripples the waters of Lake General Carrera. More than a force of nature, it is a protagonist in its own right, becoming the greatest challenge for agriculture in the region. Inspired by its strength and majesty, these wines from Chile Chico carry with them the infinite essence of the Patagonian wind.

SOIL & CLIMATE: Alluvial soil, composed of volcanic sands. Soil fertility is restricted, which naturally controls the vigor of the plants, limiting yield with few clusters per vine. **Climate:** Cold steppe with average annual precipitation around 280 mm, concentrated between May and August. The maximum temperature reaches 68°F in January. It is a mountainous area with a unique microclimate, where the Patagonian wind is a dominant feature.

VINIFICATION: Due to the limited volume of grapes available, the winemaking process is artisanal. After the clusters were destemmed, they were manually pressed using feet. Clarification was done by gravity over nearly 48 hours. Fermentation took place in stainless steel barrels at a controlled temperature between 55°F and 61°F for 15 days.

AGING: After alcoholic fermentation, 20% of the blend was transferred with its fine lees to large glass demijohns of 25 and 50 liters for 15 months. The remaining portion was aged for the same period in first-use French oak barrels.

COLOR: Bright yellow

TASTING NOTES: On the nose, it reveals subtle notes of almond skin and hazelnuts, with delicate hints of beeswax. On the palate, it offers elevated freshness, great vitality, and vibrant acidity - characteristics of a very cold climate that further enhance its unique character.

92pts
vinous

VINTAGE 2023

WINEMAKER Felipe Tosso & Alejandro Galaz

REGION Chile Chico, Patagonia Chile

VARIETAL 100% Chardonnay

AGING POTENTIAL 15 months in first use French oak barrels

ALCOHOL 13%

PH 3.23

RESIDUAL SUGAR 1.43 g/L

ACIDITY TA of 8.58 g/L

PACK SIZE 6/750

UPC 852238002536



vinodelsol.com



[@vinodelsolwine](https://www.instagram.com/vinodelsolwine)



[@vinodelsol](https://twitter.com/vinodelsol)



[@vinodelsol](https://www.facebook.com/vinodelsol)

Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.