



GALLARDÍA BLANCO 2024

Gallardía is a tribute to the coastal vineyards of the Itata Valley located in the southern region of Chile; it is the cradle of the country's viticulture, with vines dating back to 1551. A sustainable agriculture, including dry farming and ploughing with horses are practiced in our vineyards.



ORIGIN

Coastal Itata region. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 450 kilometers south of Santiago in the village of Guarilhue.

VARIETIES

85% Moscatel of Alexandria and 15% Corinto (Chasselas).

SOIL

Decomposed Granite. The soil is composed of granite deposits from the coastal mountain range formed during the Jurassic period. The mostly loam soils have excellent structure and drainage with 20% clay content; in general, they are poor in organic materials and mainly acid. Quartz is also commonly found in the soils of the region.

CLIMATE

Cool Maritime. High levels of rainfall concentrated in winter months with occasional summer rain allowing dry farming. The Pacific Ocean exerts a cooling influence.

HARVEST

The grapes were hand harvested on March 26th.

WINEMAKING

Grapes were pressed without destemming and without oxidation protection. Co-fermented with unselected yeasts in stainless steel tanks at 17-18°C. After fermentation, it was racked into 225 lts neutral oak barrels and it was aged for 10 months.

TASTING NOTES

Bright yellow in color with golden reflections. On the nose, it shows aromas of dried orange, white flowers, and peach. The palate is medium-bodied, with fresh acidity and a long, balanced finish where floral and citrus notes reappear.



Alcohol:
12,5%



Cellaring recommendation:
This wine is ready to drink now.



Decanting:
Not necessary.



Serving temperature:
12°C - 14°C