CHILEAN WINE (/CHILEAN-WINE/) / CLOS DES FOUS (/CHILEAN-WINE/CLOS-DES-FOUS/)

CHARDONNAY, LOCURA 12015 ▼



WINE OVERVIEW

Unoaked Chardonnay from high elevation, highlighting the taste of the terroir.

TASTING NOTES

Pale gold yellow with shades of green. The nose opens with hints of white peach, pear and white flowers. A subtle note of butter complete it's great typicity. Freshness and brightness frame its balance and complexity. Persistent and mineral finish.

FOOD PAIRING

Pairs well with soft cheeses and herbed seafood dishes.

Safra 2016. Jantar Bocanariz Vinobar, Santiago/CL em 18/11/2017.

92+

"The 2015 Locura 1 is an unoaked, high-altitude Chardonnay from
Alto Cachapoal that tries to showcase the freshness and minerality of Medium to full body, sliced per its birthplace through a pleasant and drinkable white with moderate alcohol and a very low pH (3.0). It's sourced from two separate vineyards with different soils, fermented in stainless steel without malolactic and kept in contact with the lees for 12 months. It's a marginally cooler year, which resulted in somehow austere wines (at least this one), in the style of an unoaked Chablis. This is mineral and fresh, with good grip, really pleasant with great freshness."

The Wine Advocate
April 2017

Tech Details

This wine is a blend of two different terroirs, both in the Alto Cachapoal D.O. - the coldest part of Cachapoal. The first terroir has a colluvial soil made up of sandy clay that is full of volcanic rocks and pebbles that allows a very deep root development. The second terroir comes from our Grillos Cantores Vineyard, entirely alluvial from the Cachapoal River. The soil is a gravelly mix with limestone which also allows for very deep root development. We make this wine in stainless steel to preserve the vibrance and minerality of the terroir.

Varietal Composition: 100% Chardonnay

Avg Elevation: 2950 feet

Safra 2016. Jantar Bocanariz Vinobar, Santiago/CL em 18/11/2017.