Nostros Chardonnay Gran Reserva

Viña Indómita

Rich Casablanca Chardonnay with ripe orchard fruit, butter and toasted oak, balanced by fresh acidity.

Country	Chile
Region	Casablanca Valley
Grapes	100% Chardonnay
Vintage	2025
Alcohol	14% ABV
Bottle size	750 ml
Style	White, rich and round
Suitability	Vegan and vegetarian



Tasting note

Ripe apple, pear and melon mingle with tangerine, soft butter and freshly baked bread. The palate is generous and rounded, with toasted oak adding warmth around the fruit. Fresh acidity and a mineral edge keep it balanced, giving this rich Chardonnay a lively, satisfying finish.

The producer

Based in Casablanca between Santiago and Valparaíso, Viña Indómita works with vineyards across several Chilean valleys. Its team matches grape varieties to each climate, with Chardonnay thriving in the cool coastal conditions of Casablanca. The winery also works to reduce water waste and energy use.

Winemaking

Grapes are crushed within an hour of harvest, then macerated cold for six hours before fermentation in stainless steel and time on the lees. Forty per cent of the wine spends six months in French oak barrels, including a small proportion of new oak, adding texture and gentle toast.

Food pairing

Salmon, tuna, crab or roast chicken. The rounded texture also works well with creamy pasta dishes.