



Baettig Vino de Viñedo “Los Parientes”  
Chardonnay 2020  
D.O. Traiguén

*Vintage 2020:*

A very dry and warm vintage that produced very healthy grapes, excellent yields and an early harvest, which delivered intense, deep and complex wines.

The abundant rainfall in June and July heralded a rainy winter; however, August and September had little rains. This dry condition lasted throughout the spring. The months of October, November and December were warm and accumulated only 74 mm, well below the historical average.

The hot and dry conditions of the summer favored an excellent ripening of the grapes and an early harvest in order to preserve freshness, tension and intensity in the wines.

*Los Suizos Vineyard:*

- **Region:** Malleco – D.O. Traiguén
- **Geology:** pyroclastic volcanic breccia of andesite lava.
- **Soils:** ancient soils of volcanic origin with clay to loam texture (red clay soils).
- **Climate:** Mediterranean with temperate summer and rainy winter. Abundant average rainfall (1,084mm/year) allows dry farming.
- **Harvest dates:** April 1st to 13th

*Winemaking:*

- **Varietal composition:** 100% Chardonnay
- **Fermentation:** native yeasts
- **Aging:** 10 months in French barrels. 10% new (400L).

*Production:* 15.240 bottles

*Tasting Notes*

Bright yellow. The nose is austere, pure and elegant with citrus aromas of orange blossom, lime and lemon peel, with faint notes of linden, verbena, pear and dried fruits such as almonds and walnuts. In the mouth, its mineral notes and tension stand out. It is a linear wine with vibrant acidity and a dry, long and mineral finish