



Baettig Selección de Parcelas “Los Primos”  
Chardonnay 2021  
D.O. Traiguén

*Vintage 2021:*

Rainy winter with more than 650 mm during June and July that assured excellent conditions for budbreak and canopy growing during spring. A dry and moderately warm spring was unfortunately accompanied by a late frost in September that translated in a lower yielding overall.

Cool temperatures during summer and refreshing rains in December and January (45 mm each), led to a long and soft ripening of the fruit and a late harvest.

*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 16<sup>th</sup> to 29<sup>th</sup>

*Winemaking:*

- **Varietal composition:** 100% Chardonnay
- **Vinification:** 100% whole cluster pressed, 24 hrs cold settling, barrel fermented with native yeasts.
- **Aging:** 15 months in French barrels. 35% new in 400L barrels. 30% of the wine aged without sulfur addition.
- **Bottled:** August 24<sup>th</sup> 2022

*Production:* 3.480 bottles

*Tasting Notes:*

The austere and tight 2021 feels very young. It was harvested the second week of April, keeping very good freshness and acidity, with 13% alcohol, and there was part of the wine with not add any sulfur. There is great purity and symmetry; the oak is neatly integrated; and there's nuance, detail and a superb juiciness in the palate and citrus acidity that makes you salivate. The palate is dry and mineral, serious, less Meursault and more Chablis... It's persistent and long and has all the ingredients and balance between them to develop nicely in bottle (RP).

Intense and focused with stones and an oyster-shell minerality to the lemon zest and oatmeal. This is broad and ample but limey, with beautifully high acidity that goes incredibly well with the structure and the weight of it. Textured and long with a saline edge in the finish. So intense, but bone-dry, mineral, and effortless. Drink now or hold (JS).