

PRECIOSO — CHARDONNAY

The Precioso line celebrates the precision, concentration, and intensity of our very premium Micro Terroirs.

Pale yellow with golden highlights, this Chardonnay is highly expressive on the nose, with elegant notes of dried fruits (toasted almond, walnut, and hazelnut), complemented by citrus aromas and subtle hints of vanilla. On the palate, it shows ample volume and notable concentration, with a distinctive minerality. Mid-palate, it features ripe white fruit flavors, harmonized with a refreshing acidity. Its finish is persistent and memorable.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very dry late led to excellent health and quality of the grapes. It is a year defined by low average yields of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpness | vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia: 12

YIELD:
8.000 kg/ha
3,2 tons/acre

PRODUCTION:
2.100 bottles

SOIL:
Pure limestone over
quaternary gravels and
sand.

FERMENTATION
VESSEL:
Foudres

AGEING:
9 months in foudres

OI: 14%
PH: 3.32
TA: 5.63
RS: 2.18

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)

