



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



Sabino Chardonnay 2021

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	280 cases
ALCOHOL	12.8%
RELEASE DATE	September 2022
AGING	Concrete Egg, French Oak Barrels and Stainless Steel
MONTHS IN OAK	12 Months
POINTS/SCORE	95 pts La Cav, 92 pts Descorchados, 91 pts James Sukling
PRICE	\$34
APPELLATION	Casablanca Valley
ORGANIC	Yes

Chardonnay requires special care to encourage the natural vibrancy and freshness of our vineyard. We naturally ferment batches with skins on to balance tannins and acidity. Aging for 12 months in concrete eggs enhances its creamy and round texture. 2021's belated harvest imbued our Sabino with complexity, making it especially vibrant with great acidity and tension. Its minerality evokes wet stones and gunpowder, with aromas of green tropical fruits, orange peel, and white pepper. Pairs well with a creamy pasta or fresh seafood.

95
pts

92
pts

91
pts

