



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



Sabino Chardonnay 2021

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	250 cases
ALCOHOL	12.8%
RELEASE DATE	September 2022
AGING	Concrete Egg, French Oak Barrels and Stainless-steel Barrels
MONTHS IN OAK	12 Months
POINTS/SCORE	92 pts Descorchados; 95 pts La Cav; 91 Suckling
PRICE	\$34

Chardonnay is a challenging grape and requires special attention to bring out all of its natural vibrancy and freshness. To increase the mouthfeel of the wine, we treat a portion of the grapes like a red wine, fermenting them with the skins to balance the tannins and acidity. To the same end, most of the wine is aged for 12 months in concrete eggs, giving it a creamy and round texture. The late harvest this past year has given the 2021 Chardonnay a wide complexity, making it especially vibrant with great acidity and tension. This vintage's minerality evokes wet stones and gunpowder. Enjoy aromas of green tropical fruits with a hint of orange peel and a bit of white pepper. Pairs well with a creamy pasta or fresh seafood.

92
pts

95
pts

91
pts