

UNDURRAGA

ESTABLISHED IN 1885



Sibaris Chardonnay Gran Reserva

Country:	Chile	Region:	Leyda Valley
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC AB SK MB
+531266

TASTING NOTES

Colour:	Straw coloured.
Aroma:	Subtle notes of citrus fruit peel, fresh pear, white peach and honey.
Taste:	Vibrant acidity, with a persistent finish.
Food:	White meat, seafood, fish, pasta dishes, and cheese.

AWARDS & ACCOLADES

2024 ~ B+ Points. "While Chardonnay is undoubtedly an all-season wine, it sips different in spring. Particularly when it's a Chardonnay sporting good freshness. The Sibaris Gran Reserva Chard hails from Chile's Leyda Valley, a smaller sub-region west of Santiago known for its Pacific Ocean influence. The cooler climate helps maintain acidity and brightness, but there's also a textural richness complementing the citrus and orchard fruit. It all builds to a voluptuous, almost honeyed and tropical toned finish, making for a lively and textural white that goes great with fresh of-the-season seafood like shrimp scampi or butter-poached halibut. Bottom line: B+, Lively and textural Chard" - James Nevison, The Province, Apr/2026

2024 ~ "Bright, juicy, mouthwatering. A white sibling to the dependable and delicious Sibaris Pinot Noir. It also hails from the cool, fog-infused Leyda Valley. The Chardonnay delivers pineapple and hazelnut, vanilla and warm butter on a toasted baguette. Juicy citrus and toasty flavours dominate the palate. It has mouthwatering acidity and a lemony/apple finish." - Daenna Van Mulligen - WineScores.ca, May/2026

2024 ~ "The Leyda Valley is renowned for its cool, Pacific Ocean influenced climate, a handy asset when making modern chardonnay. Despite its grand name, the Sibaris Gran Reserva is a solid midweek chardonnay, light on oak and big on tropical fruit. It's mostly dry, with alcohol just over 13%, making it an ideal luncheon pick. Expect a citrus edge to keep it balanced, and pineapple, peach, lemon peel, and a touch of honey to attract a crowd. Lively enough for seafood or pasta dishes, especially if they need a lift of freshness. Good value." - Anthony Gismondi - Gismondi on Wine, Feb/2026

OTHER INFO

Once the grapes were received in our cellars, they were selected and the whole clusters were placed directly in our pneumatic presses. Stainless steel tanks were filled with must and injected with selected yeasts. After two days, the must was transferred to 225-, 228- and 300-litre capacity French oak barrels, where the fermentation took place during a period of some 14 days. The wine was kept in the barrels for nine months and was subject to batonage, so as to move the lees periodically in order to lend complexity and creaminess to our wine.



For more information, please contact International Cellars Inc.
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