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Chile boasts a diverse array of native endemic melliferous flora, distributed throughout the country from north to south. The quality of Chilean honeys is recognized internationally, primarily for their excellent taste and beneficial biological properties attributed to their botanical origins.

Honey production in Chile occurs across several regions; however, the southern areas contain numerous native rainforests that offer natural conditions protected from human impact. Honeys sourced from these regions are highly valued, yet they still lack comprehensive analytical characterization.

In this study, we selected seven apiaries located near Lake Ranco (Los Ríos Region) and eight apiaries close to Lake Llanquihue (Los Lagos Region). Honeys from each location were collected over three consecutive harvesting seasons at the end of summer, resulting in a total of 21 honey samples. The samples were analyzed for botanical origin, percentage of humidity, pH, ash content, protein content, total carbohydrates, HMF content, diastase activity, and total phenolic compounds. Additionally, we calculated the ratio of antioxidant activity to phenolic compound content (AA/PCC) based on the obtained data.

The results indicate a significant influence of two native species on antioxidant activity: *Caldcluvia paniculata* and *Weinmannia trichosperma*. However, the most noteworthy findings relate to the combination of these species in the final botanical composition of honeys. Data and correlations among the parameters are presented, considering the distribution of the apiaries in the study area.