



2006 Chardonnay



Description

Appearance	: Pale straw yellow.
Aromas	: Peach, pineapple and honey notes.
Flavours	: Peach, pineapple, and pear notes that give this wine a refreshing flavour.
Varietal Composition	: 100% Chardonnay
Appellation	: Colchagua Valley
Vineyards	: MontGras, San José Estate
Trellis System	: Vertical shoot positioning, lyre
Soil Type	: Clay
Age of Vines	: 14 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected between March 1 st to 9 th , 2006.
Pressing	: Neumatic press, whole cluster
Yeast	: CY 3079
Fermentation Temperature	: 14° - 16° C / 57 – 61° F
Fining	: Bentonite and iceing glass
Filtration	: Sterile bottling

Ageing Process

Blend in Oak	: 25%
Time in Oak	: 3 months
Type of Oak	: 100% French
Age of Oak	: 100% new
Drink	: During vintage year

Analysis

Alcohol	: 14%
Residual Sugar	: 4.5 gr/lit
Total Acidity	: 5.3 gr/lit (as tartaric acid)
pH	: 3.25
Cases Produced	: 15,000

Serving Suggestions

Copa	: Riedel	Temperature	: 10 - 11° C / 50° - 52° F
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