



## 2007 Chardonnay



### Description

**Appearance** : Bright straw yellow.  
**Aromas** : Pineapple, white peaches and apricot notes, with some mineral notes.  
**Flavours** : We still can fill the peaches and pineapples aromas. Gentle mouth, with a nice structure. Pleasant acidity that balances the wine's sweetness.

**Varietal Composition** : 100% Chardonnay

**Appellation** : Colchagua Valley  
**Vineyards** : MontGras, San José Estate, Blocks 102, 103, 120  
**Trellis System** : Lyre  
**Soil Type** : Sandy loam clay  
**Age of Vines** : 13 years

### Vinification Process

**Harvest Date** : Grapes were handpicked and selected between February 20<sup>th</sup> and first week of March, 2007.  
**Pressing** : Neumatic press, whole cluster  
**Yeast** : PDM, Cy 3079  
**Fermentation Temperature** : 12° - 19° C / 54 – 66° F  
**Settling** : 24 hours  
**Fining** : Bentonite, lctiocole, and cold stabilization at -4° C / 25° F  
**Filtration** : Sterile filtration

### Ageing Process

**Blend in Oak** : 15% in French staves  
**Time in Oak** : 3 months  
**Type of Oak** : 100% French  
**Age of Oak** : 100% new  
**Drink** : During vintage year

### Analysis

**Alcohol** : 14.1%  
**Residual Sugar** : 5.36 gr/lit  
**Total Acidity** : 5.55 gr/lit (as tartaric acid)  
**pH** : 3.2  
**Cases Produced** : 21,000

### Serving Suggestions

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