



## VARIETAL

CHARDONNAY 2013

### CHARACTERISTICS

Variety:	Chardonnay.
Varietal Composition:	100% Chardonnay.
Origin:	Central Valley.
Yields:	12-16 tons./ hectare.

### Wine Analysis

Alcohol:	13,8°
Total Acidity:	6,2 gr/lit (Tartaric Acid)
Residual Sugar:	2,5 gr/lit
PH:	3,3

### Winemaker Notes

This season began with consecutive frosts, which greatly affected production. The wine is led by a field blend from different vineyards, mainly from the Maipo and Curicó valleys.

Grapes are harvested at night to avoid oxidation and prevent the loss of aromatic bouquet. They are then pressed for a short period and, once decanted, undergo fermentation at between 12°C and 14°C. This allows the wine to retain its freshness and a fruity character. Fermentation took place in stainless steel tanks and in contact with lightly toasted oak, providing it with excellent sucrosity and enhanced notes of fruit. This year bottling began in mid-July.

### Tasting Notes

<b>Colour:</b>	Straw yellow with greenish hue.
<b>Aroma:</b>	Intense, fresh and clean, with toasted and fruity notes.
<b>Flavour:</b>	Smooth and greasy on the palate, with a balanced and refreshing acidity.

