

# Chardonnay

<b>Vintage</b>	2007
<b>Variety</b>	100% Chardonnay
<b>Region</b>	100% Central Valley

**Wine Making Details** All the stems of the grapes are removed. The berries are crushed and protected from the air using antioxidant sulfur dioxide and inert gas blanketing. The must is cooled to reduce the temperature immediately after crushing to maintain flavors and aroma and reduce the level of SO<sub>2</sub>. Pneumatic pressing separating two press fraction. The juice clarification is by gravity at 10°C with pectic enzymes. Cool fermentation at 12°C using refrigerated stainless steel tanks jackets. Non malolactic fermentation.

**Tasting Notes** *Color:* Gold yellow notes with Olive greenish hues.  
*Aroma:* It combines very harmoniously tropical flavors like Pineapple and Papaya with citric notes and a touch of vanilla.  
*Palate:* Very fresh and well balanced wine given by its low alcohol and nice acidity. Very smooth and silky, It presents a great mouth volume and a long and sweet tasting finish.

**Cellar Potencial** 2 to 3 years, drink young to enjoy the fruit.

**Aging** The wine is kept in contact with his lies with battonage during 1-3 months at 10°C.

**Technical Details** *Alcohol:* 13.50% vol.  
*Total Acidity:* 6,26 g/l (Expr. in Sulfuric Acid)  
*pH:* 3,17  
*Sugar:* 6,16 g/l  
*Dry Extract:* 27,70 g/l

**Parings** Roasted chicken, Shellfish and dishes with a light cream sauce.

