



CHARDONNAY RESERVA 2005 FACT SHEET

ABOUT THE VINEYARD

Since its founding in 1979 in Rengo, 114 Kilometers South-East of Santiago, Torreón de Paredes winery has had one clear, guiding principle: A good wine can only be produced using top quality proprietary grapes.

This fundamental purpose gives the wines of Torreón de Paredes, which sits in the middle of the well-known Cachapoal Valley and carries the Rapel appellation, the unique characteristics of a celebrated winery.

TECHNICAL NOTES

The grapes for this young Chardonnay reached their peak of maturity in mid-February 2005, when carefully-selected bunches were hand-picked into small boxes. After a gentle pressing, half of the must was fermented in stainless steel tanks at 12 -14 C (54 -57 F) for 45 days and the other half in small French oak barrels. In both cases the process included periodic batonnage, or stirring of the lees, to ensure that the fine suspended solids remained in contact with the wine. After 3 months, the new wine was blended and lightly fined for bottling in June 2005.

TASTING NOTES

Bright yellow-gold in color with bluish highlights and a nose that recalls banana and spices with delicate vanilla, butter, and toasty notes. The palate is big and fat with elegant acidity and great volume associated with spices and toast, which lend much complexity and a nice, long finish.

SERVICE TEMPERATURE

Best served at a temperature of 10 to 12°C.

VINTAGE

2005

COUNTRY

CHILE

WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

VARIETY

100% CHARDONNAY

ANALYSIS

ALCOHOL BY VOL.	13,9 %
TOTAL ACIDITY	3,45 g/Lt (H ₂ SO ₄)
WINE PH	3,18
RESIDUAL SUGAR	1,7 g/Lt

