



VIÑEDOS
**TORREÓN
DE
PAREDES**
RENGO CHILE

Chardonnay Reserva 2007

White wine rich and harmonious

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	100% Chardonnay
Alcohol:	14,3 %
Total Acidity:	3,70 g/L (H ₂ SO ₄)
pH:	3,09
Residual Sugar:	1,5 g/L

TASTING NOTES

Bright yellow colour with gold hints. The nose shows complex notes of vanilla, fresh pineapple and lychee. The palate is intense, fresh, and juicy with soft notes of herbs with spicy and toasted finish. The wine is harmonious with a well-balanced acidity and structure.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

HARVEST REPORT

The 2006-2007 growing year started out with a rainy winter. Summer was marked with an early rain in the month of February and ended with a dry March through May allowing for good maturation potential of the grapes.

TECHNICAL NOTES

The grapes for this Chardonnay Reserva were handpicked into small boxes in mid-February early in the morning to capture optimum freshness. After a gentle pressing, half of the must was fermented in stainless steel tanks at controlled temperature between 12 and 14°C, and the other half in small French oak barrels. In both cases the process included a periodic batonnage, or stirring of the lees, to ensure that the fine suspended solids remained in contact with the wine. After the alcoholic fermentation, the new wine was blended and lightly fined for bottling.