



CHARDONNAY RESERVA PRIVADA 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

This Chardonnay was produced with a selection of hand picked grapes from our 30-year-old premium vineyards. After a careful grape selection, the bunches were gently pressed in a pneumatic press and then the must was fermented in brand new French oak barrels. The winemaking included weekly batonnages during nine month to ensure that the fine lees remain in contact with the wine, thus heightening its buttery notes.

TASTING NOTES

Golden yellow in colour. An elegant bouquet shows notes of ripe tropical fruits, banana and pineapple. The unctuous palate exhibits fine hints of vanilla and caramel with a long, balanced finish. For the 2005 edition a finer, taller and heavier burgundy amber bottle has been chosen to enhance its presentation.

SERVICE TEMPERATURE

Best served at a temperature of 10° to 12°

VINTAGE

2005

COUNTRY

CHILE

WINE REGION

RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY

100% CHARDONNAY

ANALYSIS

ALCOHOL BY VOL. 13.4%
TOTAL ACIDITY 3.62 g/Lt. (H₂SO₄)
WINE PH 3.17
RESIDUAL SUGAR 1.4 g/Lt.

BOTTLING DATE

11 February 2006

VOLUME

1,088 bottles

