



CHARDONNAY VALLE DE RENGO 2006 FACT SHEET

HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

These Chardonnay grapes were handpicked in mid-February 2006 at their optimum concentration of sugar. Fermentation took place in 2 different lots: 70% was fermented in stainless steel tanks at controlled temperatures and the remaining 30% in small French oak barrels. After 4 months these 2 wines were blended.

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

100% CHARDONNAY

VINTAGE

2006

ANALYSIS

ALCOHOL	13,9 %
TOTAL ACIDITY	4,08 g/Lt (H ₂ SO ₄)
WINE PH	3,29
RESIDUAL SUGAR	3,0 g/Lt

TASTING NOTES

Vibrant and bright yellow colour with green hints. The nose shows ripe tropical fruits and green apples notes. The mouth is crisp, young with a satisfying long finish.

SERVICE TEMPERATURE

Best served at a temperature of 8° to 10°C.