

## Chardonnay Valle de Rengo 2007

White wine fruity and complex

<b>D.O.:</b>	Rengo – Cachapoal Valley, CHILE
<b>Variety:</b>	100% Chardonnay
<b>Alcohol:</b>	14,4 %
<b>Total Acidity:</b>	3,82 g/L (H <sub>2</sub> SO <sub>4</sub> )
<b>pH:</b>	3,16
<b>Residual Sugar:</b>	1,6 g/L



### TASTING NOTES

Vibrant and bright yellow colour with green hints. The nose shows ripe tropical fruits and green apples notes. The mouth is warm, rich with notes of apricot and pineapple associated with toasty notes and a well-balanced acidity that offers a pleasant and extended finish.

### 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

In order to capture the aromas and optimum freshness of the grapes, the fruit for this young Chardonnay Valle de Rengo was handpicked early in the morning. After a gentle pressing, the fermentation was conducted in two lots: 70% of the must was fermented in stainless steel tanks at controlled temperatures between 12° and 14°C, and the remaining 30% in small French oak barrels. After 4 months the final wine was blended and lightly fined for bottling in October 2007.