



CHARDONNAY RESERVA 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 for the complete maturity of each variety.

TECHNICAL NOTES

This wine is the result of Chardonnay grapes handpicked early in the morning to obtain fresh and healthy fruits. The fermentation was carried out in stainless steel tanks at controlled temperatures. After, the wine was carefully aged for 5 months in new French oak barrels to enhance its structure and complexity.

TASTING NOTES

Bright yellow colour with gold and green hints. The nose is fresh and complex with an intense fruit character of pineapple, banana and tropical fruits. The palate is intense, soft, round with a well-balanced acidity and freshness that rewards the palate with a satisfying and long finish.

SERVICE TEMPERATURE

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

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

100% CHARDONNAY

VINTAGE

2006

ANALYSIS

ALCOHOL	14,2 %
TOTAL ACIDITY	3,29 g/Lt (H ₂ SO ₄)
WINE PH	3,20
RESIDUAL SUGAR	3,3 g/Lt

