



## CHARDONNAY RESERVA PRIVADA 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

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.

### SERVICE TEMPERATURE

Best served at a temperature of 10° to 12°

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% CHARDONNAY

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14.5%
TOTAL ACIDITY	3.65 g/Lt. (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3.17
RESIDUAL SUGAR	1.4 g/Lt.

### BOTTLING DATE

23 February 2007

### VOLUME

2.949 bottles

