



VIÑA AQUITANIA

CHILE

## SOLdeSOL Chardonnay 2006



GRAPE VARIETY **100% Chardonnay**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **11 years**

TYPE OF SOIL **Clay, granite**

YIELDS **5 tons/ha**

DATE OF HARVEST **28 April 2006**

1<sup>ST</sup> VINTAGE **2000**

### Winemaking

**HARVEST** Hand-harvest in small 10KG boxes. The grapes are then transported at night by truck to the Viña Aquitania winery in Santiago. The low night temperatures allow for perfect transport conditions.

**PRESSING** Whole-bunch in pneumatic press.

**DECANTING** In stainless steel vats at low temperatures for 24 to 36hrs.

**FERMENTING** In French oak barrels(25% new)  
Malolactic fermentation for part of the crop.

**AGING** 8 months in French oak barrels with lees stirring twice a week.  
No racking.

**BOTTLING** In January 2007 after fining and filtration without cold stabilisation. 1,460 cartons of 6 produced.

### Analyses

Alcohol 14,2% vol.

Total acidity 4.84 g/L (H<sub>2</sub>SO<sub>4</sub>)

pH 3.19

Residual sugar 3.4 g/L

### Tasting note

Intense citrusy aromas of lemon, grilled hazelnut and tobacco with a touch of minerality.

The palate is fresh and the minerality lasts until the finish. Perfect to drink until 2014. (Last tasted : March 2009).