



VIÑA AQUITANIA
CHILE

SOLdeSOL Chardonnay 2007



GRAPE VARIETY **100% Chardonnay**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **12 years**

TYPE OF SOIL **Clay, granite**

YIELDS **5 tons/ha**

DATE OF HARVEST **27 April 2007**

1ST 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 On 12 January 2008 after fining and filtration without cold stabilisation. 1,470 cartons of 6 produced.

Analyses

Alcohol 13.2% vol. (Label : 13.5%Vol.)

Total acidity 4.37 g/L (H₂SO₄)

pH 3.06

Residual sugar 3.29 g/L

Tasting note

Bright yellow colour.

Very elegant nose with aromas of jammy lemon, revealing butter notes afterwards.

The palate is very well balanced with an integrated acidity and powerful aromas ending on an oaky note and a mineral touch. Excellent aging potential not commonly found in a white Chilean wine. Enjoy until 2015. (Last tasted : April 2011).