



VIÑA AQUITANIA

CHILE

SOLdeSOL Chardonnay 2008



GRAPE VARIETY **100% Chardonnay**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **13 years-old**

TYPE OF SOIL **Clay, granite**

YIELDS **5 tons/ha**

DATE OF HARVEST **30 April 2008**

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(15% 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 March 30th 2009, after fining and filtration without cold stabilisation. 2,500 cartons of 6 produced.

Analyses

Alcohol 13.4% vol. (Label : 13.5%Vol.)

Total acidity 4.17 g/L (H₂SO₄)

pH 3.13

Residual sugar 1.67 g/L

Tasting note

Always expressing its typical minerality, the nose is featuring enticing aromas of citrus combined with brioche.

On the palate, great varietal fruit intensity enhanced by excellent acidity. The aftertaste lingers with mineral and fruity notes mixed with hints of French oak. Excellent ageing potential until 2015. (Last tasted : November 2012).