



VIÑA AQUITANIA

CHILE

SOLdeSOL Chardonnay 2011



GRAPE VARIETY **100% Chardonnay**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **18 years-old**

TYPE OF SOIL **Clay, granite**

YIELDS **4 tons/ha**

DATE OF HARVEST **First week of May 2011**

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 January 2012, after fining and filtration without cold stabilisation. 10,000 bottles produced.

Analyses

Alcohol 12.5% vol.

Total acidity 4.88 g/L (H₂SO₄)

pH 3.2

Residual sugar 2.67 g/L

Tasting note

Bright yellow color. Intense aromas of citric fruit, grilled hazelnut with a mineral touch. 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. The balance between alcohol and acidity is impressive and gives this wine a freshness, a length and an aging potential not commonly found in white Chilean wines.

Wine Advocate
93 points

“best Chardonnay from Chile – 96 points – Descorchados guide.