



VIÑA AQUITANIA

CHILE



SOLdeSOL Chardonnay 2009

GRAPE VARIETY **100% Chardonnay**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **15 years-old**

TYPE OF SOIL **Clay, granite**

YIELD **5 tons/ha**

DATE OF HARVEST **First week of May, 2009**

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.

FERMENTING In French oak barrels (15% new, 85% one and two year-old). After the first fermentation, part of the crop undergoes malolactic fermentation.

AGING The total crop is aged 8 months in French oak barrels with lees stirring twice a week and no racking.

BOTTLING March 30, 2010 after fining and filtration, without cold stabilization.

Analyses

Alcohol 13,0% vol.

Total acidity 4,07 g/L (H₂SO₄)

pH 3.25

Residual sugar 1,69 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.