



CARMEN

CHILE

CHARDONNAY 2009

Geographical Area:	Casablanca Valley
Varietal content:	100% Chardonnay
Alcohol Content:	14.2 % Vol
Total Acidity:	6.29 g/l expressed as Tartaric Acid
Residual Sugar :	2.60 g/l
pH:	3.29

Winemaking techniques:

The grapes were handpicked from our own vineyards in Casablanca Valley. Once in the winery the grapes were hand selected. The crushed grapes were gently pressed and the juice was transferred into stainless steel tanks. A maceration process over lees at low temperature (3°-4°C) allowed a fine natural clarification of the juice preserving primary aromas.

Eighty percent of the clarified juice was fermented at 15°-16° C on stainless steel tanks while the remaining juice was fermented in oak barrels. To enhance the freshness and vibrancy of our chardonnay malolactic fermentation was not encouraged. Maturation over fine lees provides richer mouthfeel and character.

Winemaker Comments:

This chardonnay shows a bright green-yellow colour. This wine is fresh and crispy, with melon and mineral notes. Tropical fruits, white peaches and pears enrich the nose balanced by lime and creamy hazelnuts. The oak is perfectly matched with fruit and mineral notes providing a vibrant long finish. This wine stay for a while.



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