



**2005  
CHARDONNAY**

<b>Vineyard location</b>	<b>: Rancagua, Rapel Valley, VI Region</b>
<b>Variety</b>	<b>: Chardonnay</b>
<b>Harvest date</b>	<b>: March 1<sup>st</sup>-6<sup>th</sup>, 2005.</b>
<b>Alcoholic fermentation</b>	<b>: 15 days</b>
<b>Fermentation temperature</b>	<b>: 15-18°C</b>
<b>Malolactic fermentation</b>	<b>: 0%</b>
<b>Alcoholic graduation (% V/V)</b>	<b>: 13°50</b>
<b>Residual sugar (g/l as Glucose)</b>	<b>: 1.55</b>
<b>Total acidity (g/l as Tartaric Acid)</b>	<b>: 5.13</b>

**Tasting:** Intense and very expressive aroma, with notes characteristic of the variety like banana and green apple, with light floral tones. Good concentration, balanced, fresh and long persistence.

**Food Pairings:** Cocktail, shellfish and fine fish in simple preparations, especially appropriate for cebiche (marinated raw fish), Chilean abalones, crawfish, smoked and grilled salmon, roasted pork, birds, assorted vegetable terrine, fresh cheeses, fruits and desserts.

**Suggested Serving Temperature:** 8 to 10°C