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## RESERVA / CHARDONNAY

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CHARDONNAY  
BIO-BIO VALLEY  
2007

Prebottling Analyses  
pH: 3,3  
TA: 3,82 (gr/l sulfuric acid)  
Alc %: 13,8  
Residual Sugar: 2,7 gr/l

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### VINEYARDS:

The grapes were hand-picked at the optimum of maturity from selected blocks of our vineyards in Bio-Bio.

### VINIFICATION PROCESS:

The grapes were hand-picked early in the morning at their optimum level of maturity for full flavor profiles. Whole cluster pressing ensured that only the finest must was used. The majority of the must was fermented in stainless steel tanks to preserve its fresh fruit characteristics, while the remaining 20% was fermented in American oak for complexity.

### TASTING NOTES:

Bright and honey-colored with greenish-gold undertones. Aromas include fresh citrus, melon, peaches, bananas and figs, complemented by light notes of vanilla, toasted almonds and butterscotch. Crisp and fruity, well-balanced and medium-bodied

### SUGGESTIONS:

This elegant wine can be enjoyed at any time of day. It is highly recommended with cheeses, seafood, light pastas, and white meats.

