

ECHEVERRIA
CLASSIC COLLECTION
UNWOODED CHARDONNAY 2012



“Bright yellow with golden hues. Fresh and juicy, this delicate Chardonnay expresses aromas of pineapples, melon and peach combined with exquisite citrus notes. The palate is silky and vibrant with a long tasty finish.”

Roberto Echeverría
Chief Winemaker



ORIGIN:

Chile
Curicó Valley - Molina

GRAPE VARIETY:

100% Chardonnay proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

February 29th to march 6th and 15th, 2012, during the morning.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

VINIFICATION:

- Destemmed and chilled to 8°C. Direct pneumatic pressing.
- 24 to 48 hours of static sedimentation at 8-10° C prior to fermentation.
- Fermented in stainless steel tanks at 14-18° C constant temperature for 25 days with selected yeasts.
- Partial malolactic fermentation.
- Stored in steel tanks during 6 weeks with continuous stirring of fine lees.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (Approximate Data)

Alcohol:	12.5	% by vol.
Total Acidity:	5.2	grams per liter (Tart.)
Residual Sugar:	4	grams per liter
pH:	3.2	

SERVING T°:

Serve between 10° and 12° C.

CELLARING ABILITY:

At least 3 years.