

# LAPLAYA®

## BLOCK SELECTION CHARDONNAY 2008

Pale golden wine with a bouquet of candied papaya, toffee, honey and dried apricot, with a hint of peach on the palate. Full, fresh flavors result in a well-balanced and medium-bodied wine with a long, pleasant finish.



**VARIETAL COMPOSITION:** 100% CHARDONNAY



### Harvest

Harvest:	By hand
Vintage:	March, 2008
Appellation:	Limarí Valley
Age of the vines:	5 years
Yield:	1.6 tons per acre

### Vinification

Maceration:	None
Fermentation:	Selected yeast, 16°C, 30 days,
Aging:	partially in American oak 3 months in French and American oak

### Technical Information

Alcohol:	13.8%
Total Acidity:	5.10 g/l
Volatile Acidity:	0.45 g/l
PH:	3.27
Residual Sugar:	3.5 g/l
Free SO <sub>2</sub> :	38 mg/l
Total SO <sub>2</sub> :	120 mg/l