

# LAPLAYA®

## CHARDONNAY 2007

Golden yellow color shimmering with pale green. A fresh, fruit-friendly nose suggests pineapple and peach. On the palate, it is a fat, structured wine, with good acidity and a pleasant finish.



**VARIETAL COMPOSITION:** 100% CHARDONNAY

### Harvest

Harvest:	By hand
Vintage:	March, 2007
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	6 tons per acre

### Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 14°C, 30 days
Aging:	3 months in stainless steel tanks

### Technical Information

Alcohol:	13.5%
Total Acidity:	6.15 g/l
Volatile Acidity:	0.37 g/l
PH:	3.38
Residual Sugar:	4.44 g/l
Free SO <sub>2</sub> :	28.8 mg/l
Total SO <sub>2</sub> :	104 mg/l