

LAPLAYA®

CHARDONNAY 2008

Golden yellow color shimmering with pale green. A fresh, fruit-friendly nose suggests pears and peaches. On the palate, it is bright and full, boasting candied citrus and pears.



VARIETAL COMPOSITION: 100% CHARDONNAY

Harvest

Harvest:	By hand
Vintage:	March, 2008
Appellation:	Colchagua Valley
Age of the vines:	16 years
Yield:	6 tons per acre

Vinification

Fermentation:	Selected yeast, 14°C, 30 days
Aging:	3 months in stainless steel tanks

Technical Information

Alcohol:	13.7%
Total Acidity:	5.52 g/l
Volatile Acidity:	0.37 g/l
PH:	3.41
Residual Sugar:	2.53 g/l
Free SO ₂ :	28.0 mg/l
Total SO ₂ :	120 mg/l