

AMARAL®

WHITES FROM THE EDGE

2006 Chardonnay

Awards

88 Points – Top Value of 2008 (Wine Spectator, January-February 2009, U.S.A.)
86 Points (Descorchados, Guía de Vinos de Chile de Patricio Tapia 2008)
88 Points – Buying Guide (Wine Spectator, March 2008, U.S.A.)
Commended (International Wine Challenge, UK, 2007)

Description

Appearance	: Deep straw yellow with golden notes.
Aromas	: Intense notes of ripe pineapple and butterscotch, complemented with some wild touches that give this wine a fruity and complex aroma.
Flavours	: Fresh with an attractive combination of nerves and cream, which is enhanced by the lack of oak.
Varietal Composition	: 100% Chardonnay
Appellation	: Leyda Valley
Vineyards	: Leyda Valley
Trellis System	: Vertical shoot positioning & lyre
Soil Type	: Clay
Age of Vines	: 6 years
Vineyard Altitude	: 200 meters / 656,17 feet above sea level

Vinification Process

Harvest Date	: Grapes were handpicked and selected between April 20 th and 21 st , 2006.
Pressing	: Neumatic press, whole cluster
Yeast	: CY 3079 and wild yeast
Fermentation Temperature	: 14° - 20° C / 57° - 68° F
Fining	: Bentonite and iceing glass

Ageing Process

In Stainless Steel Tanks	: 100%
Drink	: During vintage year

Analysis

Residual Sugar	: 2.1 gr/l
Total Acidity	: 4.91 gr/l (as tartaric acid)
pH	: 3.40
Cases Produced	: 4,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 10 - 11° C / 50° - 52° F
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