

Viña Punto Alto , Chardonnay, 2007



Grape varieties:

100% Chardonnay

Vineyard region:

Casablanca Valley

Harvest date:

9th April 2007

Yeast:

Casablanca yeast – LVCB

Fermentation:

12 days at 13-15°C in stainless steel tanks. 5% fermented in French oak barrels

Malolactic fermentation:

None

Maturation:

10 months, 95% in stainless steel tanks and 5% in French oak barrels.

Fining:

Minimal fining, with bentonite only to preserve the delicate flavours of the wine.

Bottling:

Gentle filtration to maintain as much natural character as possible, then bottled under low pressure to protect quality.

Wine analysis:

Alc/Vol:	13.9%
Acidity:	3.92 g/L
pH:	3.15
Residual sugar :	2.0 g/L

Vintage :

2007 was a very cool year, from spring onwards, so harvest was on average 10 days later than "normal". Quality was excellent, with grapes retaining excellent acidity and fresh fruit flavours, thanks to cool conditions.



Bright, youthful pale straw colour.



Exuberant but elegant aromas of lime, white peach and melon.



Crisp, fresh acidity underlying a rich but classy palate, bursting with citrus and green apple fruit flavours.