



MIRADOR SELECTION

CHARDONNAY 2007

ORIGIN

▣ The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

▣ D.O	Casablanca Valley
▣ Clon	Mendoza
▣ Date	March 5 th
▣ Yield	5 - 6 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless steel
▣ Fermentation period	15 days
▣ Aging	No

CHEMICAL ANALYSIS

▣ Alcohol	13,6
▣ PH	3,22
▣ Total acidity	6,75 g/L tartaric acid
▣ Residual sugar	2,0 g/L

TASTING NOTES

▣ Medium gold in color. On the nose, the wine shows notes of toast and butterscotch along with tropical aromas. On the palate, the wine has a wonderful balance of tropical fruit flavors and finishes with tight acidity and excellent persistence.

