



Columbine Special Reserve

CHARDONNAY 2009

COMPOSITION

- ▣ Chardonnay 100%

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 INFORMATION

- ▣ Origin: Casablanca Valley
- ▣ Date: Last days of March
- ▣ Yield: 6 tons/hectare
- ▣ Harvest method: Hand picked

WINEMAKING

- ▣ Destemming: 100 %
- ▣ Fermentation period: 15 days
- ▣ Fermented in: French oak barrels/medium toast
- ▣ Aging: Barrel aged for 10 months

TASTING NOTES

In the glass, the color is a bright yellow-golden with green hints. Elegant, with a crisp taste, the special terroir of the Casablanca Valley is clearly presented. The combination of vanilla and ripe tropical fruit aromas are perfectly integrated with the French oak, resulting in a fresh, friendly and tasty wine. You will enjoy this special reserve chilled with most sea foods.

CHEMICAL ANALYSIS

- ▣ Alcohol: 13.7% by volume
- ▣ pH: 3.31
- ▣ Total acidity: 6.61 g/L expressed in Tartaric acid
- ▣ Residual sugar: 2.0 g/L

