Katlyn Vineyards

Sub-region:	Curicó Valley
Varieties:	Chardonnay
Soil:	Sandy loam

Analysis

Alcohol:	13,5%
Total acidity:	5 g/L
Residual sugar:	2 g/L

Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas Our Winery receives a fair amount of wind coming from the south during the summer afternoons. This helps keep the temperature from rising too much during the summer months. Annual precipitation is of 600mm concentrated during the winter months.

Soil

This Chardonnay is made starting with grapes from parcels in the northern sector, characterized by deep, loam-clay soil.

Viticulture

Age of vines: 15 years
Vine management system: Canopy
Density: 1,660 plants/hectare (670 plants/acre)
Yield: 12 tons/hectare (4.8 metric tons/acre)
Harvest method: Hand picking, with double selection in vineyard, in the first half of March.

Vinification

Fermentation: Starts with active dry yeast (Bayanus); temperature 17-18 degrees Celsius (62-64 Fahrenheit), with aeration at the finish of fermentation.
Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

Tasting Note

Appearance: Straw color with gold highlights.
Nose: Intense nose of pear, pineapple and acacia flowers.
In mouth: Mouth entry fresh; medium bodied, with outstanding notes of exotic fruit in the finish.

Pairing recommendation

Chicken, turkey.