



ARESTI

*Wine of Chile*

ARESTI A CHARDONNAY  
2006

Variety : Chardonnay 100 %  
Appellation: Valle de Curicó  
Final PH : 3.3

Total Acidity: 4.3 (H<sub>2</sub>SO<sub>4</sub>)  
Residual Sugar: 2.0 gr/lit  
Alcohol: 13.5 %



WINEMAKER'S NOTES

Yellow colour with green tones. On the nose, this wine is highly expressive with sweet and citric fruity aromas such as pineapple, as well as floral aromas. In the mouth fruity aromas perceived on the nose reappear, specially banana and peaches. It is initially sweet and soft, mouth filling and showing an appropriate balance.

VINTAGE:

The 2005 growing season was characterized by a slow ripening of the grapes which favored a higher concentration of aromas. The absence of rain allowed us to wait for the perfect moment to harvest the fruit.

VINEYARDS:

The grapes come from Micaela and La Favorita Estates which are located in Molina. La Favorita Estate enjoys a sandy, loam soil with plenty of stones along all its profile which corresponds to a river bed. In this estate the harvest was carried out on March 31st and on April 1st. The yields did not exceed the 10 ton/ha. Whereas Micaela Estate enjoys a loamy, slightly sandy soil with a subterranean layer of water extending from 1 to 1.5 meters

8% of the blend comes from the Casablanca Valley, adding freshness and lively expressions to the Molina grapes.

WINEMAKING:

The grapes were totally hand-harvested in 14kg boxes. Then, they went through two selection tables before being destemmed and pressed. The must was clarified by cool settling up to 150 NTU before being fermented with selective yeasts. Alcoholic fermentation lasted for 15 days, and then the wine was maintained without sulphour dioxyde for one month, in contact with its fine lees in suspension in order to increase its volume in the mouth.

The final blend was made at mid of may.