



William Fevre - Chile

La Misión: Chardonnay 2005

Tasting note: This *La Misión Chardonnay 2005* is very fruity and highlights notes of pear, white peach, and a hint of smoke which is very characteristic of some vines issued from the Pirque area. It is very fresh and round in the mouth and has developed aromas of toasted bread and butter.

Food Recommendation: Poultry, Fish

Cheese Recommendation: Mild Cheeses

Winemaking process: The *La Misión Chardonnay* vines come from the highest point of our vineyards, which are located in Pirque, in the heart of the Maipo Valley, at 2,000 feet above the sea level. It is as well, at this very same altitude, that we grow our most traditional and oldest vines.

Once the grapes from the Chardonnay vines are harvested, they are pressed according to the 'Champagne' method. This process involves pressing the entire bunches very gently. Thanks to this technique, we separate the 'Cuvée' (first juice) and the 'taille' (final pressing), which allows keeping a high concentration of fruity flavors in the wine.

The two juices are fermented separately in stainless steel tanks ten to fifteen days at 16-18°C. During this process, some juices are tasted and selected to ferment with indigenous yeast.



Technical information:

Harvest date: March 20th, 2005

Harvest Method: manually in small cases of 20 kilos

Production: 40.000 bottles

Alcohol degree: 13.4 % Vol.

Residual sugars: 4 g/l

pH: 3,16

Total acidity: 4.09 g/l

www.sommelierimports.com