



ISLA NEGRA

RESERVA CHARDONNAY 2008

Vintage 2008
Grape Chardonnay 100%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Appellation Central Valley
Soil Alluvial and colluvial, permeable soil with medium fertility.
Climate Mediterranean

HARVEST

Date March
Type Hand Picked
Yield 12 Ton/ha

AGING PROCESS IN TANKS

Container Stainless Steel
Duration 2 Months (average).

ANALYSIS

Alcohol 13,0%vol
Residual Sugar 6,4 g/l
Ph 3,0
Total acidity 6,2 gr/l tartaric

TASTING NOTES

Appearance Bright.
Colour Yellow pale.
Aroma Fruity notes of apple, pear, papaya, and pineapple. Butter.
Palate Refreshing, soft, balanced and slightly sweet.
Food pairing Light seafood and fish.
Cellaring potential Drink now through 2010.

