



ISLA NEGRA

HIGH TIDE CHARDONNAY 2009

Vintage 2009
Grape Chardonnay 100%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Apellation Central Valley
Soil Alluvial and gravely, sandy with a bit of clay, low in fertility.
Climate Gentle, with cool nights and foggy mornings.

HARVEST

Date March 2009
Type Hand Picked.
Yield 10 Ton/ha.

AGING PROCESS IN TANKS

Container Stainless Steel
Duration 3 to 10 Months (average)

ANALYSIS

Alcohol 13,6 %vol
Residual Sugar 6,9 g/l
Ph 3,31
Total acidity 6,31 gr/lt tartaric

TASTING NOTES

Appearance Bright.
Colour Yellow with some golden tints.
Aroma Fruity. Citric and white peaches aromas with mineral hints
Palate Complex fruit flavours with mineral hints. Young, fresh and balanced. Good acidity.
Food pairing Seafood, white meats, dry fruits, butters, creams, cheeses and spices (peper, chive, garlic).
Cellaring potential To drink young to 2 years.

