



ISLA NEGRA

RESERVA CHARDONNAY 2010

Vintage 2010
Grape Chardonnay 95% / Others 5%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

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

HARVEST

Date March 2010
Type Hand Picked
Yield 10 - 13 Ton/ha

AGING PROCESS IN TANKS

Container Stainless Steel
Duration 2 Months (average).

ANALYSIS

Alcohol 13,4%vol
Residual Sugar 6,6 g/l
Ph 3,1
Total acidity 6,4 gr/l tartaric

TASTING NOTES

Appearance Bright.
Colour Yellow pale.
Aroma Intense varietal aroma, freshenes, fruity with notes of citrus, pear and pineapple.
Palate Refreshing, soft, balanced and slightly sweet.
Food pairing Light seafood and fish.
Cellaring potential Drink now through 2012.

