



# Patagón

## CHARDONNAY

APPELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/lt
RESIDUAL SUGAR	< 4 g/lt

### CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). Our vineyards receive coastal breezes during the afternoon that help to keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mainly during winter months.

### VINEYARDS

**Year of Plantation:** 1990

**Trellising system :** Vertical Shoot Positioned training

**Density:** 1,660 plants/hectare (670 plants/acre)

**Yield:** 14 tons/hectare (4.8 metric tons/acre)

**Harvest method:** Hand picking, with double selection in vineyard, in the first half of March.

**Soil:** Deep, clay loam soil.

### WINEMAKING

**Maceration:** Short maceration period of 10 days.

**Extraction:** Traditional pumping-over, and mixing with liquid nitrogen.

**Fermentation:** Starts with active dry yeast (Bayanus).

**Temperature:** 17°C-18°C (63°F-64°F), with aeration at the end of fermentation.

**Aging:** Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

### TASTING NOTES

**Appearance:** Straw yellow color with golden highlights.

**Nose:** Intense notes of pear, pineapple and acacia flowers.

**In mouth:** Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish.

### PAIRING RECOMMENDATION

Chicken, turkey.