

# Amayna

CHARDONNAY 2007



[www.amayna.cl](http://www.amayna.cl)

## TASTING NOTES

NAME OF THE WINE	: AMAYNA CHARDONNAY
VINTAGE	: 2007
VARIETIES	: 100% CHARDONNAY
TOTAL CASES MADE	: 1,960

## VINEYARD DESCRIPTION:

APELLATION	: LEYDA - SAN ANTONIO
DISTANCE FROM THE PACIFIC OCEAN	: 8,6 MILES
PRODUCTION	: 8 TON/HA
DENSITY OF PLANTATION	: 5000 PLANTS/HA

## WINEMAKING CHARACTERISTICS :

HARVEST	: 15 <sup>ST</sup> APRIL 2007, GRAPE SELECTION IN THE VINEYARD AND AT THE WINERY. HAND - PICKED
FERMENTATION	: 15 DAYS IN OAK FRENCH BARRELS 228L, 50% NEW OAK AND 50% ONE-WINE OAK, FERMENTATION T° : 19°C - 20°C
BARREL AGING	: 12 MONTHS

## CHEMICAL ANALYSIS

pH	: 3,33
TOTAL ACIDITY	: 6,5 G/L (H <sub>2</sub> T)
ALCOHOL	: 14,0%

LEYDA VALLEY - SAN ANTONIO, CHILE