



**Viña Concha y Toro S.A.**  
**Departamento Técnico**  
**Pirque**

**Wine Code**

1109

<b>Wine</b>	<b>Chardonnay Blend</b>
<b>Vintage</b>	<b>2009</b>

Grape	Chardonnay 95% and Chenin Blanc 5%
Valley	Central Valley
Name winemaker	Mario Miranda Concha
Address	<a href="mailto:Mmiranda@conchaytoro.cl">Mmiranda@conchaytoro.cl</a>

#### **VINEYARD ORIGIN**

Name	Selected vineyards
Area	800 ha.
Appellation	Central Valley
Soil	Alluvial y colluvial
Climate (relating to vineyard growing belt in Chile that extends from La Serena to Temuco)	Mediterranean
Grape source	Own estate and selected producers
Soil aspect (organic material, permeability)	Permeable soil, medium fertility
Rainfall (mm)	600 a 700 mm

#### **VINE INFORMATION**

Clone	Pre-phyloxera stock
Grafted (Yes or no)	No

#### **VITICULTURE PRACTICES**

Year of planting	1989-1998
Vine cultivation (training, pruning, canopy management)	Vertical trellising, cordon and spur, half-shadowed clusters
Irrigation	40% drip irrigation, 60% furrow irrigation
Density	2,000 a 4,000 plants/ha.
Pest and disease	Oidium and botrytis preventive control
Fertilization	N-P-K

#### **HARVEST**

Date	1st to 30 March
Type harvest (hand-picked /machine)	70% hand-picked, 30% machine
Yield	16,000-18,000 kg /ha.
Sugar level (brix)	22.5-23.5° brix
Climatic conditions (temperature, rainfall) from <i>véraison</i> to picking	Warm season, and dry summer

## VINIFICATION

Own or third-party facilities	Own
Facilities	Lontué
Grapes selected (yes/no and where)	Yes, selected vineyards
Destemmed (yes/no/partial %)	100% destemmed
Crushed (%)	100% crushed
Type of crushing	
Pressed (whole bunches / crushed grapes)	Destemmed and then Crushed
Type of press	Pneumatic tank press
Pre fermentation operations	No
Macerated on skins (how long)	No
Cleaned – up	Yes through flotation and centrifugation
Must, cold-settled (°C / °F)	10-12°C (50 – 54°F)
Corrections (if so with what and how much)	Tartaric acid 0.1 a 1 g/l Malic acid 0.1 a 0.5 g/l
Antioxidants amount	SO <sub>2</sub> 3 g/hl
Other technique used	25% Fermented in American oak

## ALCOHOLIC FERMENTATION

Vessel (tank, barrel, vat)	Stainless steel
Yeast strain	Fermivin PDM
Duration	18 – 20 days
Temperature (°C / °F)	15 a 17C° (59 – 63°F)
Enzymes	
<b>Malolactic fermentation</b>	
Malolactic fermentation (yes/no/partial)	Partial 10%
Natural / (yes/no culture)	No,

## AGING PROCESS IN BARREL

Barrel cooperage	
Age of barrel	
Type of oak	
Level of toast	
Aging time	
Racking	
Lees contact ( <i>bâtonnage</i> , etc)	
Temperature (°C / °F)	

## AGING PROCESS IN TANK

Container Type	Stainless steel
Aging time	2 months
Racking	
Lees contact ( <i>bâtonnage</i> , etc)	Yes, with mechanical <i>bâtonnage</i>
Temperature (°C / °F)	12 – 13°C (54 – 55°F)

<b>Clarification</b>	
Clarification (if so, with what)	Bentonite and gelatin
Gross Filtration (if so, with what and pore size)	Diatomaceous Earth 7 and 2.7 microns

### STABILIZATION

Protein stabilization (if so, with what)	Yes, Bentonite
Cool stabilization (which method)	Yes, continuous stabilization
Gum Arabic (doses)	No

### BOTTLING PROCESS

Bottling plant	Pirque
Pre bottling operation: (please give details of any fining or filtration before bottling)	SO <sub>2</sub> correction
Type of filtration	Sterile Pad, Pre-filter and membrane
Average pore size	0.3 micron; 0.8 micron; 0.45 micron
Date of bottling	From June 2009
Bottle aging	No
Release date	June 2009

### LABORATORY ANALYSIS

#### PRE BOTTLING

	Units	Amount
<b>Wine derived compounds</b>		
Alcohol	vol.% @ 20°C	13.2
Residual sugar	g/L	6.71
pH		3.15
L-Ascorbic acid	mg/L	1.6
Citric acid	g/L	0.123
Potassium	mg/L	484
Copper	mg/L	0.10
Iron	mg/L	1.00

#### POST BOTTLING

Density	g/L	0.9920
Alcohol	vol.% @ 20°C	13.2
Total dry matter	g/L	23.90
Free SO <sub>2</sub>	mg/L	46
Total SO <sub>2</sub>	mg/L	115
pH		3.15
Total acidity as tartaric acid	g/L	5.90
Volatile acidity as acetic acid	g/L	0.27
L-Ascorbic acid	mg/L	****
Citric acid	g/L	****
CO <sub>2</sub>	mg/L	****

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## **TASTING NOTES**

Appearance	Brigth
Colour	Yellow pale
Nose	Intense varietal aroma, fruity with notes of apple, pear, papaya and pineapple, butter and wood.
Palate	Refreshing, soft, balanced and slightly sweet.
Accompanies (food)	Light seafood and fish
Cellaring potential	Drink now through 2011