



## AROMO PRIVATE RESERVE

Chardonnay 100%

Maule Valley  
2017

### Vineyards, Vinification and Aging

**Training System:** VSP.

**Pruning:** Guyot (Two Canes with 6 to 8 buds)

**Yield:** 7.500 – 9.500 kg/ha.

**Harvest:** By hand early in the morning.

**Date of Harvest:** first week of March.

**Maceration:** Cold maceration in press for 4-6 hours.

**Alcoholic Fermentation:** 40 % of the must in contact with French and American oak .The fermentation was conducted at a temperature between 14°C and 16°C (57,2°F and 60,8°F).

### Tasting Notes

**Color:** Attractive pale yellow color with green hues.

**Nose:** The wine brims with aromas of very fresh tropical fruit against a vanilla and caramel background

**Palate:** Fresh, balanced and youthful mouthfeel followed by a vibrantly sweet aftertaste.

### Analysis

**Alcohol:** 13 %vol.

**Residual sugar:** < 2,5 g/L

**Total acidity:** 5,90-7,00 g/L in C4H6O6

**PH:** 3,20-3,30

### Logistic Information

**Bottle capacity:** 750 ml

**Bottles per case:** 12

**Gross weight per case:** 6,5 kg.

**Cases per pallet:** 1,0 m x 1,2 m= 10x5 = 50 cases