

# RAYUN

## RESERVA

### CHARDONNAY LIMARÍ 2014

This wine is a golden yellow color with olive green trim, is clean and bright. It has aromas of tropical fruits and sweet spices. It has good acidity and volume, is a creamy and unctuous wine. It is persistent and very pleasant on the palate.

#### WINEGROWING

Harvest Year: 2014

Appellation: Limarí Valley

Year in which vineyards were planted: 2005

Yield: 8 tons/ha

Month of harvest: March

#### WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Direct pressing without maceration.

Fermentation: For 20 days between 14°C and 16° with selected yeasts. A percentage is done in barrels.

Malolactic fermentation: No

Ageing: Stainless steel containers. 3-4 months in contact with French oak (20%)

#### ANALYTICAL INFORMATION

Varietal composition: 100% Chardonnay

Alcohol (% vol.): 13,8

pH: 3,4

Total acidity (exp. in gr/Lt of Tartaric Acid): 6

Residual Sugar (gr/Lt): 2,5

