



GEO WINES

RAYUN CHARDONNAY 2010

Central Valley



Harvest and Production

The grapes come from the Central Valley of Chile, well known for the great quality and concentration of its wines. The broad day-night temperature differentials, as well as the long, dry and sunny summers, allow the fruit to ripe slowly and express all its varietal character.

Harvest took place in late March 2010 with an optimal degree of ripeness and a high natural acidity. To achieve its maximum aromatic potential, the grapes were picked mechanically at night, which allows them to be processed at low temperatures. The grapes were pressed and the juice transferred to temperature-controlled stainless steel tanks where the alcoholic fermentation took place with the help of selected yeasts. Once fermentation was complete, the wine was kept for 6 months in stainless steel tanks, allowing it to evolve and to develop its flavors and textures. Prior to its bottling the wine was fined and stabilized.

Winemaker comments

With its bright straw-yellow color, this is a very fruity wine, with lots of melon and tropical fruits on the nose and on the palate. A well balanced wine with nice acidity and a lingering finish.

Winemaker team : Álvaro Espinoza and Juan Carlos Faúndez

Analysis

Appellation:	Central Valley
Alcohol:	12.5 % vol
Total acidity:	4.52 g/l sulphuric acid
Volatile acidity:	0.36 g/l acetic acid
pH:	2.86
Residual sugar:	4.04 g/l