



CATRALA

Variety composition 100%
Chardonnay.

Vineyard area: Aconcagua
region, Valparaíso, Casablanca
valley, Lo Orozco area, (250
msnm).

DO: Casablanca.

Production: 6.924 bottles per
year.

Harvest hand picked, the 8th
and 14th of April 2009.

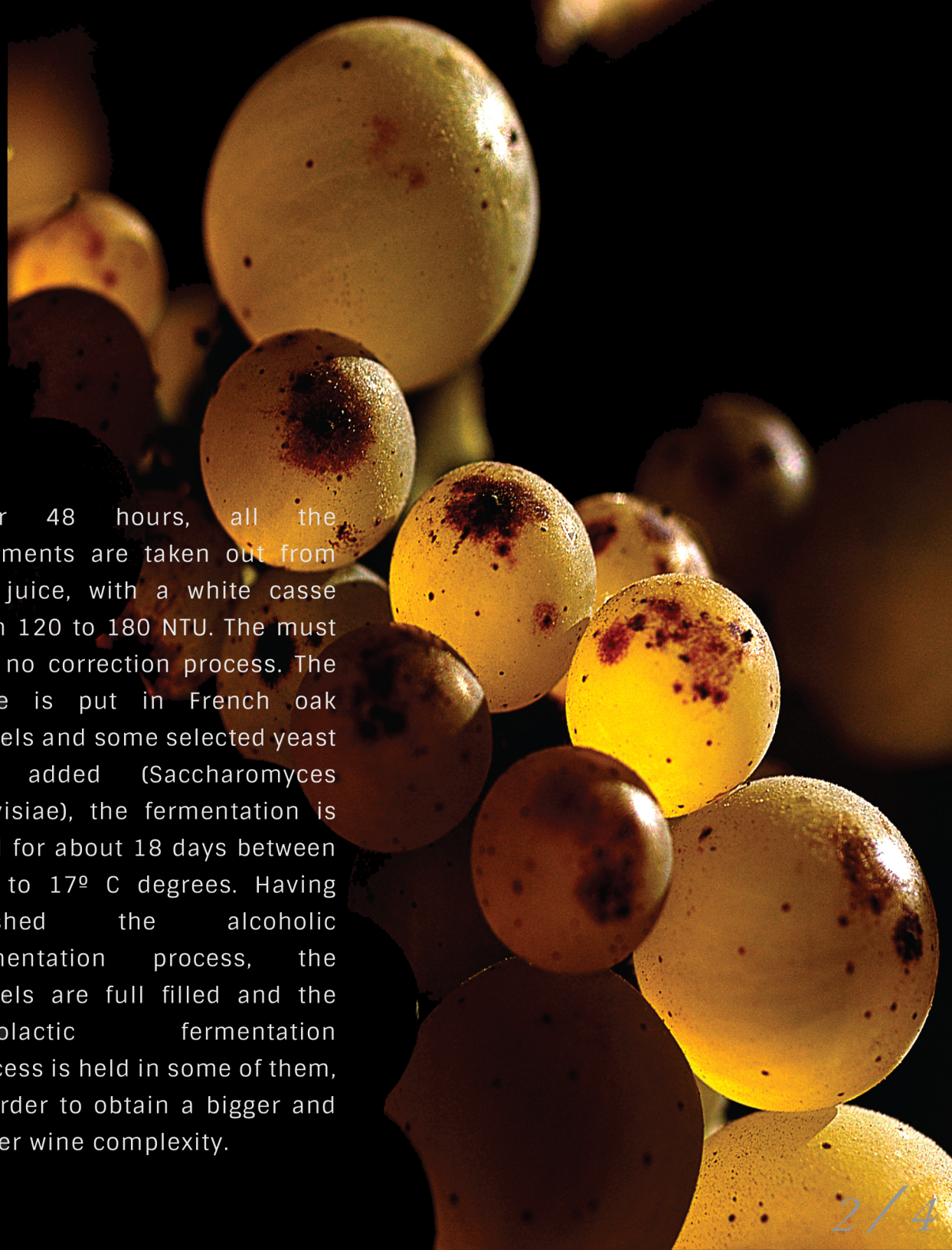




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Winemaking process: the harvest begins very early in the morning taking advantage of the low temperature and getting to the winery with cold grapes (5 to 10° C degrees, depending on the season). First, there is a bunch selection in the vines, then a more careful selection in the cellar. Normally, a direct pressing process takes place (the whole bunch is pressed). The must is separated (under 0,65 pressure bar approximately) and then, the must is pressed and drawn off separately.

After 48 hours, all the sediments are taken out from the juice, with a white casse from 120 to 180 NTU. The must has no correction process. The juice is put in French oak barrels and some selected yeast are added (*Saccharomyces Cerevisiae*), the fermentation is held for about 18 days between 14° to 17° C degrees. Having finished the alcoholic fermentation process, the barrels are full filled and the malolactic fermentation process is held in some of them, in order to obtain a bigger and better wine complexity.





Aging process: The wine is aged in French oak barrels for ten months. During this process there are batonnage periods starring the fine lees.

Bottling process

Filtration: soil and plate.

Bottling date: 10th May, 2010.

Laboratory analysis:

Alcohol (distillation and aerometric method)	14,20°
pH (potentiometric method)	2,97
Total acidity exp. Ac.. Tartchico (degree method)	7,08 g/L
Volatile acidity (Blarez method)	0,57 g/L
Sugar (Fehling method)	2,27 g/L



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