



CATRALA

Variety composition: 100% Pinot Noir, Valdivieso selection.

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

DO: Casablanca.

Production: 6.988 bottles per year.

Harvest: hand picked, the 28th of April 2009.

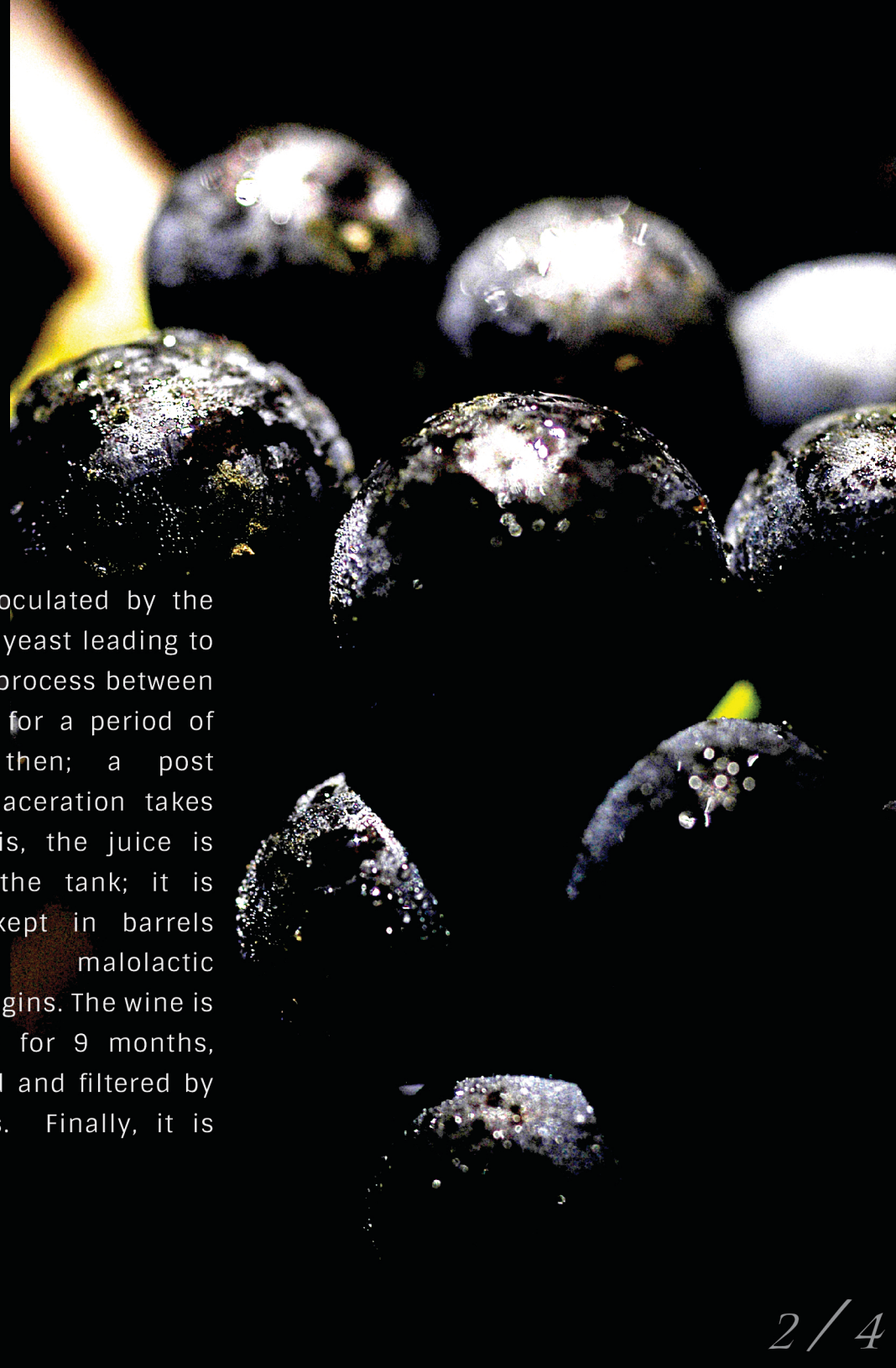




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Winemaking process: the harvest begins very early in the morning taking advantage of the low temperature and getting to the winery with cold grapes (5 to 10° C degrees, depending on the season). First, there is a bunch selection in the vines, then a more careful selection by the use of a destemmer in the cellar. There is a cold maceration for 10 days to get the most out of aromas and flavours

The juice is inoculated by the use of selected yeast leading to a fermentation process between 25° and 28° C for a period of seven days, then; a post fermentative maceration takes place. After this, the juice is taken out of the tank; it is pressed and kept in barrels where the malolactic fermentation begins. The wine is kept in barrels for 9 months, then it is mixed and filtered by soil and plates. Finally, it is bottled.





Aging process: The wine is aged in 225 and 300 L French oak barrels for nine months.

Bottling process:

Filtration: soil and plate.

Bottling date: 19th March, 2009.

Laboratory analysis:

Alcohol (distillation and aerometric method))	14,10o
pH (potentiometric method)	3,43
Total acidity exp. Ac.. Tartchico (degree method)	5,72 g/L
Volatile acidity (Blarez method)	0,58 g/L
Sugar (Fehling method)	2,94 g/L



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