



# CHARDONNAY VIOGNIER

## RESERVE EL DELIRIO

Variety: Chardonnay/Viognier  
Vintage: 2007  
Valley: Central  
Final blend: Chardonnay 57 % /  
Viognier 43%

### Chemical analysis

Alcohol: 13,5°  
pH: 3,30  
Total acidity: 4,90 g/l (tartaric)  
Residual sugar: 3,93 g/l

**Climate:** Wide temperature fluctuations from day to night. Hot days, cooling through the afternoon and evening, with maritime breezes and morning fog.

**Soil:** Hillside plantings on sandy clay loam soils with good to excellent drainage.

**Harvest date:** March 2006.

**Harvest:** Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep fruit cool.

**Winemaking:** Gently crushed and destemmed. Prefermentation maceration at 59°F (15°C) for 12 hours in the press.

**Pressing:** Gentle pressing regime to avoid oxidation, with press fractions determined by constant tasting.

**Primary fermentation:** In stainless steel tanks, at 59–64°F (15–18°C).

The Viognier spent six months in one- and two-year-old oak barrels (60% French and 40% American).

**Fining:** Isinglass, at 1 g/hl.

**Total production:** 2.900 cases.

### Wine description

**Appearance:** Medium-pale yellow with yellow highlights.

**Aromas:** The attractive nose recalls white tree fruits such as apricot, peach, and pear, joined by notes of grapefruit and tangerine, delicately balanced with toast and vanilla.

**Palate:** Soft and attractive, with broad balance on the mid-palate, delicate top notes, and a characteristic slight bitterness on the medium finish.

This is an uncomplicated wine for everyday enjoyment. It brings together the respective charms of Chardonnay and Viognier: the first provides voluptuousness in the mouth and the second, the intensity of flavors.

The result is a captivating and original blend with solid fruit expression and a soft, but full mouthfeel.

### Serving suggestions

Pairs well with appetizers, mixed salads, pizza, quiche, and white meats served cold. It also shows well with seafood dishes in a variety of savory sauces.

Enjoy cold (61°F or 16°C) within two years of bottling.

Total production: 35.200 bottles.

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