



# CHARDONNAY VIOGNIER

## RESERVE EL DELIRIO

Variety: Chardonnay/Viognier  
Vintage: 2003  
Valley: Maule  
Final blend: Chardonnay 63%/Viognier 37%

**Chemical analysis**  
Alcohol: 13.2°  
pH: 3.41  
Total acidity: 4.84 g/l (tartaric)  
Residual sugar: 2.83 g/l  
Free SO<sub>2</sub>: 25 ppm at bottling

**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:** April 20.

**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).

**Aging:** 30% of the wine spent six months in one- and two-year-old oak barrels (60% French and 40% American).

**Bottling date:** January 2004.

### 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:** 25,000 bottles

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