



# CHARDONNAY VIOGNIER

## RESERVE EL DELIRIO

Variety: Chardonnay/Viognier  
Vintage: 2004  
Valley: Maule  
Final blend: Chardonnay 66%/Viognier 34%

**Chemical analysis**  
Alcohol: 13.5°  
pH: 3.66  
Total acidity: 4.93 g/l (tartaric)  
Residual sugar: 2.32 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 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:** The clusters were crushed carefully and then a cool pre-fermentation maceration was given in the press at 10°C for about 12 hours.

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

**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:** November 2004.

### Wine description

**Appearance:** Pale yellow with transparent reflects.

**Aromas:** The attractive nose recalls white tree fruits such as apricot, melon and green plum, joined by notes of mandarin and butter accents, delicately balanced with toasted almonds and vanilla.

**Palate:** Soft and attractive, with broad balance on the mid-palate, delicate tannin structure. Semi long final.

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. Notes of wood appear at the end and reveal aging in oak barrels. The result is a captivating and original blend with solid fruit expression and a soft, but full mouthfeel.

### Serving suggestions

Pairs well with appetizers, cold buffets, pastas, river fish and white meats served cold. It will surprise you if you try it with ripe white peaches. Enjoy cold at 54°F (12°C).

BOTALCURA  
WINERY • CHILE

WWW.BOTALCURA.CL

