



MIGUEL TORRES  
*Chile*

# MAQUEHUA

## 2003



### TECHNICAL DATA

**Percentage of each grape variety used:** 100% Chardonnay

**Date grapes picked:** From March 3 till April 17<sup>th</sup>, 2003

**Number of days of fermentation:** 18 days

**Type of fermentation:** Alcoholic fermentation, 60% Malolactic fermentation

**Number of days of skin contact:** None

**Fermentation temperature:** 18° C

**Length and type of aging:** in new French oak casks

Type	Capacity	Time
Wood: new French oak casks	225 L	Fermentation and breeding during 8 months over lies

**Month wine was bottled:** December, 2003

**Length of bottle aging:** 3 months

**Alcohol level:** 13.7%

**PH level:** 3.5

**Acid level:** Total acidity 4.4 gr./l (expressed as tartaric)

**Approximate lifespan in a proper cellar:** 4 years

**Formats available:** : 75 cl

**Serving suggestions:** Sublime with caviar. Ideal for partnering smoked salmon and trout, fresh seafood and all fish dishes, whether baked or in sauce.

**COMMENTS FROM THE PRESS:**

**Other notes of interest:**

**Winemaker's comments on this wine:** Elegant aroma reminiscent of very ripe tropical fruits. Palate with excellent balance; the wine's fruity silkness is very framed by fine acidity.