

CHACRA 32

2006 VINTAGE TECHNICAL DETAILS



Grape
100% Pinot Noir

The winter of 2005 was a relatively warm one there was only a short period of cold in July. This warmth was not really optimal as it didn't eliminate the undesired bugs lurking in the fields since the Autumn, and it didn't provide the proper cold stabilization in the barrel cellar, in other words one could find a very small amount of harmless sediment in the bottle at a later stage.

Vintage
2006

The Spring was relatively cool with quite a few high winds, but the steady temperatures encouraged flowering.

Aging
11 months in
French oak barrels

The Summer (December and January) was windy and fresh with no extreme heat, this made for a slow and steady maturation of the grapes. If the mid summer is too hot, the sugars of the grapes tend to rise faster and give us potentially high alcohol wines. In February, the final month of summer, it was very hot with blistering hot winds.

Yield
4878 Bottles
200 Magnums

The Autumn, which arrived around mid March, was a very soft one, with warm days and cool nights, ideal for the polyphenolic process. On the 13th of March we began harvest of the pinot Noir from our vineyard in Mainque, which was planted in 1932 (hence the name of the wine). The grapes were in optimal condition and had very low natural yields (20 HI / Hectare). We picked the "Treinta y Dos" in the early morning, the grapes were stored in the winery's "cold room." A group of local ladies de-stemmed them all by hand!

Alcohol
13,5%

The grapes were then put into small cement tanks that are round in order to maximize the skin contact. They were left to macerate cold (as the cement conserves the temperatures naturally) for a period of maybe 5 days.

pH
3,76

We then proceeded with the "plunging" of the grapes, the old fashioned way, once or twice a day. The Bodega Chacra philosophy is minimum human intervention. They were then left to ferment on their natural yeasts for about 3 weeks.

Titrateable Acid
5,85 g/l

Once the alcoholic fermentation terminated the wine was decanted by gravity into French barrels of the highest quality (made by artisan coopers that we selected). The ratio of the barrels is about 50% new oak, 50% one wine.

Technical Director
Thomas Christen

The natural malolactic lasted for about 2 months on its primary lees and then the barrels were racked only once. The wine was matured in barrels for 11 months.

Winemaker
Hans Vinding-Diers

The wine was blended the 6th of March and bottled unfined and unfiltered the 9th of March, 2007.

NB: The wine is 100% natural and unfiltered, as such there may be some harmless deposits in the bottle.