

CHARDONNAY



ANALYSIS:

Alcohol: 13,5%
 pH: 3.7
 Total Acidity: 4,5 g/l
 Az Red 1,67

TASTING NOTES:

To the sight: Intense yellow and gold color with green hues.
On the nose: It is simple, fruit as pears, it appears honey, pineapple smell as secondary aroma.
On the palate: It is fresh, sweet, and funny with a medium aftertaste. Superb aromas standout, giving a great pleasure to the palate.

FOOD PAIRING:

Ideal to serve alone or with light fish, cheese, salads, pastas and deserts.

ENJOY TO:

12°C

VINEYARDS:

This Chardonnay comes from our own vineyard surrounding the winery.

ALTITUDE:

1050m or 3214 ft

AGE OF VINES:

15 years

PROCESS:

Hand-Harvested during first week of February, keeping a correct ripen in sugar levels and flavors. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. We use N2 and CO2 in the entire process to avoid flavors oxidation. The Alcoholic fermentation takes 15 days. We carefully keep the temperature controlled, to enhance fruits flavors we have to carry out the fermentation between 10 °C and 15 °C. We avoid carrying out a complete malolactic fermentation of this Chardonnay to enhance their characteristics of.