

CHARDONNAY D.O PENEDES

Delicious creaminess

One of the four classic varietal from Sumarroca, drawn from more than 25 years with the vineyards of the Sumarroca estate.



CHARACTERISTICS OF THE VINEYARD

The varietal Chardonnay comes from the blend of two wines from chardonnay vineyard parcels located on the Sumarroca estate.

The first plot is Mariana, a little over two hectares, planted in the late 80's, located at one end of the property and a very poor land and a little of iron clay concentrate, bringing the complexity to the wine.

The other plot is the wine that made in Esclopé planted in the early 90s, with a ground a little more calcareous providing a fresh and young wine.

TASTING NOTES

Delicate aroma of sweet fruit such as peaches, apricots and pineapple. The palate entry is smooth and creamy, fruity and very fresh. Good structure and very long and fruity.

PRODUCTION

The vinification is done separate for each of the two plots as there is a difference in the maturing over five days. Once the grapes get to the winery, the process starts with to a drop in temperature to 10 ° C to prevent oxidation and to perform static racking for 24 hours. After racking it is fermented at 14°C for 17 days. Rest in stainless steel tanks make the finished wine elaborate prior to bottling.

ANALYTICAL DATA AND ALLERGENS STATEMENT

Alcohol: 13.00% vol.

Our products contain sulfites.

Our products do not contain gluten, no dairy, no danger of cross-contamination.