



BASIC DETAILS

Denomination of Origin Somontano.

Type of wine: Young white 2025.

Varieties: 100% Chardonnay.

ANALYTICAL CHARACTERISTICS

Alcohol content: 14 %

Total acidity: 6,36 g/l tartaric acid.

pH: 3,41

Residual sugar: 2,5 g/L

Allergens: Contains sulphites.

VINES AND HARVEST

Vineyard: Novalla, Sierra and Oliva plots, located on the elevated plains between Salas Altas and the River Vero.

Number of Hectares: 10 Hectares.

Average vineyard age: 14 years.

Yield: 5,000 kg/hectare.

Specific soil type: Deep soils with a silty-loam texture.

Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 2 buds per spur.

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.

Harvest style: Mechanised.

VINIFICATION

Tanks: Stainless steel.

Fermentation: Temperature controlled at 17°C.





Duration: 10 days.

Production process: Gently pressed to only extract the free-run must. Its creaminess and aromatic complexity is a direct result of the wine resting on the lees for two months.

FORMAT

Box of 6 x 75cl bottles.

TASTING NOTES

-  APPEARANCE: Pale yellow with greenish tones.
-  NOSE: Great finesse and expression. Stone fruits, citrus fruits and spices.
-  PALATE: Very flavourful with good acidity and creamy and stimulating on the palate.
-  FOOD PAIRINGS: Appetizers, cold-meats, pâtés, seafood and fish.



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