

CHARDONNAY RISERVA

Wine made from Chardonnay grapes. 'La Rugiada' vineyard 2015

GRAPES

Chardonnay 100%.

VINES

Guyot training, 2.5m between rows, 1.5 between vinestocks. 18-20 buds per vine. Clay limestone soil with some marl and a good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

YIELD

80 q hectare.

HARVEST

The grapes are picked by hand at the end of August and selected in the vineyard.

ALCOHOL

12% vol.



VINIFICATION

In vats for 3 months, in second or third passage barriques for 8 months, then in the bottle for at least 40 days.

AGEING

In tanks for 3 months followed by 8 months in wooden barrels then bottled for at least 40 days.

CHARACTERISTICS

In the glass it is clear, a good yellow with golden hues. The bouquet is quite intense, fine, with good complexity. Notes of flowers, white fruit, vanilla and sweet spices. On the palate it is dry, warm, soft with good freshness. Balanced, quite intense, persistent and fine.

SERVING TEMPERATURE

10-12°C.

FOOD PAIRING

Ideal with vegetable hors d'oeuvres, mushrooms, fried courgette flowers, vegetable starters, shellfish and baked fish. Also with medium ripe cheeses.

