



# Chardonnay

The most important white varietal of the world and one of the historical varieties in our vineyard. We search its purest and real expression: neither flabby nor sugary, but is charismatic and proud of its Nordic origins.

Our queen of reinvention: no matter to be our still or sparkling wine, never loses its timeless elegance, sensual finesse and well-defined structure.

**Varietal**  
Chardonnay

**Vineyard**  
Average vineyard age: 50 years  
Number of vines per hectare: 3.000  
Training method: double guyot  
Average yield: 70 quintals/ha  
Harvesting period: middle of September

**Winemaking and aging**  
The grapes are destemmed carefully and are crushed gently. A portion of must was fermented in stainless steel vats at controlled temperature of 18-20°C and a portion was in barrique with indigenous yeasts. A long sur lie aging process with integral lees and weekly bâtonnage till bottling.

**Tasting profile**  
Color: Straw yellow color with green tinges.  
Nose: Intense aroma with toasted notes; fragrant and fruity with hints of green apple and tropical fruits.  
Palate: Full-bodied, fresh, savory note, mineral and balanced with persistent finish.

**Food pairing**  
Remarkable with white meats; fish dishes such as shellfish; mature cheese.

**Serving temperature:** 12°C / 54°F about

**Alcohol** (% vol): 13.0

**Totally acidity** (g/l): 6.00