

SOMMOS

CHARDONNAY
D.O.P. SOMONTANO



GRAPE VARIETY: Chardonnay.

ABOUT THE VINEYARD

The estate is separated into individual vineyards. The grapes for this wine are from the Torresalás vineyards. Vines are trained using a trellised system at a height of 1,8m, and are pruned to leave a single spur, known as the "unilateral cordon royat". There are 4115 plants/Ha.

VINTAGE

Harvested the third week of August. Mechanized harvest at night.

THE WINEMAKING PROCESS

Cold maceration for four hours. Following a gentle pressing the must is left to settle then it is fermented at 16°C in T° controlled stainless steel tanks.

BARREL AGING

The wine was aged for three months in French oak barrels.

TASTING NOTE

An elegant and delicate wine that shows the virtues of the Chardonnay grown in Somontano.

COLOUR: Pale yellow with green hues.

AROMA: Expressive, with tropical fruits such as pineapple, nuts.

TASTE: Glyceric, yet vivacious, fills the palate with fruity flavors.

PAIRING FOOD: White fish, shellfish, fresh cheeses and white meats.

IDEALLY SERVED AT A TEMPERATURE: 10 - 12°C.



PACKAGING AND LOGISTIC:

Bottle: Cónica oak

EAN Bottle: 8437015144078

- Bottle Weight: 1,310 kg
- Closure type: Advantec / Winch

EAN Box (6 bottles): 18437015144075

- Box Measure: 25,5 x 17 x 31 cm
- Box Weight: 8,2 kg
- Boxes x Pallet: 105 boxes (21 x 5)
- Bottles x Pallet: 630 bottles
- Pallet: 80 x 120 x 168 cm

ANALYSIS:

Alcohol: 13 %

Volatile Acidity g/l: 4,95

Residual Sugar g/l: 1,50

Relative Density: 0,9930

PH: 3,68

