

# Chardonnay Special Selection

... vintage 2017



Variety: 100 % Chardonnay  
Alc: 13.5 %  
Total acid: 5.42 g/l  
Ph: 3.35  
Sugar: 1.9 g/l  
Annual production: 35,000 L

## Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 12-13°C

## Tasting notes

- Colour: Intense gold
- Bouquet: Grapefruit, pineapple, banana and cantaloupe aroma
- Palate: It is full-bodied and has a lingering and elegantly crisp finish

## Cultivation

- Planted surface: 30 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Mix of volcanic and alluvial soil
- Average age of the vines: 10-20 years
- Rainfall: 300-320 l/m<sup>2</sup>
- Sunny days: 200 days
- Harvesting period: End of August to beginning of September

