

LUDA MARA

WHEREVER IT LEADS



Variety: Chardonnay 100%
Alc: 13%
Total acid: 5.66 g/l
Ph: 3.47
Sugar: 1.8 g/l
Annual production: 35,400 L



VINIFICATION

Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on 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

Appearance: Intense gold
Nose: Grapefruit, pineapple, banana and cantaloupe aroma
Palate: 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: 300-350 l/m²
Sunny days: 200 days
Harvesting period: End of August to beginning of September



FOOD PAIRING

White grilled meat, turkey, white fish, pasta or pork in cream sauces **Serving:** 10-12°C

THE GREATEST PLEASURE COMES IN FINDING THE PRECIOUS FLOW.
THAT IS THE PATH OF LUDA MARA.