

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.