

**CELLARMASTER'S NOTES:**

A dry, well balanced wine with a clean citrus and light smoky, vanilla and nutty tones on the palate.

STYLE:

A fruit driven unoaked dry white wine

CULTIVAR:

100% Chardonnay

TONS PER HECTARE:

14 t/ha

AGE OF VINE:

10 Years old

SOILS:

Well drained alluvial sandy soil

TRELLISING:

4 Wire Perold system

IRRIGATION:

Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING:

Machine harvested. Night harvested at optimum ripeness

VINIFICATION:

Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soil of their origin

ANALYSIS:

Alc: 13% R/S: 2.1 g/l T/A: 5.6 g/l pH: 3.64

MATURATION POTENTIAL:

2 years

CASE SIZE:

6 x 750ml

BOTTLE BARCODE:

8719322640093

CASE BARCODE:

87193322 64504 3

FOOD SUGGESTIONS

Good with creamy pasta dishes, roast pork, veal, grilled fish, salmon, shellfish, chicken and creamy cheeses.

ACCOLADES