

# Chardonnay 2016

**Variety:** 100% Chardonnay

**Origin:** Casablanca Valley.

**Soil:** Granite, loamy-loamy. Depth of 2.0 m.

**Vintage:**

The 2016 vintage was a fresh vintage with moderate temperatures. The grape was ripening slowly which allowed a balanced development. The cool weather season allowed to make wines of great freshness, vibrant acidity and moderate alcohol.

**Fermentation**

Initially a cold maceration was carried out for a period between 12 to 14 hours. Throughout the process the wort was protected from contact with air. The fermentation was carried out slowly, maintaining a Constant control at low temperature between 13 and 16°C, which allowed to obtain a large amount of aromas typical of the variety.

**Ageing:**

80% of the wine was fermented in French barrels with 10% new cask. The remaining 20% of the wine was fermented in stainless steel barrels to maintain a fruity component in the blend. Once the fermentation was finished, it was allowed to stand for 12 months on its lees, making smooth movements (bâtonnage) to maximize the contact and supply of fine lees to the wine and in this way increase the aromatic complexity.

**Technical Data:**

Alc/Vol: 12.5% GL

Ph: 3.33

Acidity: 7.03 g/L (Tartaric Acid)

Residual Sugar: 3.00 g/L

**Ageing Potential:** 5 years kept in optimum conditions.

## Winemaker Comments

*Complex and elegant, blend aromas of ripe tropical fruits such as pineapple, mango and papaya with soft mineral and citrus notes. The barrel brings soft notes of vanilla and nuts. Of good structure, it maintains the freshness from a crisp acidity giving a wide end of good persistence. In the aftertaste, you will feel the nuts and vanilla again.*

*It is recommended to drink at a T° between 8-10°C. Ideal to accompany fatty fish, pastas, cheeses and white meats.*

