

## Gran Reserva

### Chardonnay 2010



#### Vineyards

Comes from our Belen vineyard in Casablanca. The soils are loamy sand, with flat topography and low fertility. There is a cool temperate climate, influenced by the sea, which allows slow ripening with high development of aromas and fresh acidity.

#### Vinification

The grapes are harvested manually. The whole cluster is pressed directly to obtain higher-quality wine. The juice is fermented in 300 and 500-litre casks made of French oak and remains in them for nine months in all.

#### Tasting Notes

**Colour:** pale yellow with highlights of olive green, shining and luminous.

**Aroma:** white fruits, flowers and fresh citrus, with notes of dried fruit such as toasted hazelnuts.

**Flavour:** very fresh and with great volume, syrupy and delicate, with a delicious balance of acidity and sweetness, long persistence and elegance.

#### Serving

**Tº:** Serve at 10° C.

#### Suggestions

**Match food:** seafood and strong-flavoured, oily fish, such as a good smoked salmon, swordfish or corvina and the white meat of poultry.

#### Casablanca Valley



#### Match food



Salmon

#### Analysis

Alcohol:	13.5%
pH:	3.21
Total Acidity:	5.23 g/l.
Residual Sugar:	4.17 g/l.