



Pionero

Chardonnay 2010

Vineyards

The fruit comes from the vineyards of the Casablanca Valley. Their soils are sandy and influenced by the sea and the cool climate, making it possible to manage the canopy appropriately, with the aim of maximising the amount of sunlight in the fruit-ripening zone. This also accentuates the development of the fruit's flavour and the maturity of the tannins. Irrigation is used sparingly to maintain the balance between the growth of the vine and the ripening of the fruit.

Vinification

The fruit is harvested manually to ensure that it reaches the winery in optimum condition. A small quantity of SO₂ is added both in the vineyards and at reception to protect the delicate juice during the process. The fruit is stemmed and crushed before passing through a must-cooler to the pneumatic presses. After pressing, the juice is left to settle in a cold place for a considerable length of time to obtain exceptional clarity, before being allowed to ferment at low temperatures in stainless steel tanks. A portion of the wine is fermented in oak. About 30% of the wine is given a long ageing process on fine lees. It is then bottled, after a period of maturing.

Tasting Notes

Colour: a pale-yellow wine with notes of olive green, shining and luminous.

Aroma: tropical fruit to the nose: mango, passion fruit and vanilla.

Flavour: balanced, good-bodied and with plentiful fruit notes and a delicious equilibrium between fresh fruit flavours, great acidity and slight sweetness.

Serving

Tº: Serve between 10 and 12° C.

Suggestions

Match food: Ideal to accompany shell-fish and strong-flavoured, rather oily fish, such as a good smoked salmon, swordfish or corvine, and white poultry meat.

Casablanca Valley



Match food



Smoked salmon

Analysis

Alcohol:	14.0 %
pH:	3.42
Total Acidity:	4.16 g/lt.
Residual Sugar:	5.10 g/lt.