



RESERVA

Chardonnay 2009

Vineyards

The fruit comes from the El Ensueño vineyard in Casablanca. Its soils are clayey sand with low fertility and this, together with the cold, coastal climate of the valley, makes it possible to produce beautifully fresh grapes with great aromatic expression. A minimal irrigation completes the balanced development necessary for producing high-quality grapes.

Vinification

The grapes are hand-picked to ensure that they reach the winery in optimum condition. The fruit is stemmed and then passed through a must-cooler to the pneumatic presses, where a low-temperature maceration takes place to extract maximum aromas. The juice is squeezed gently from the skins and then decanted. Subsequently, one part is fermented in stainless steel tanks at controlled temperatures and another in French oak casks. When fermentation is complete, the wine is left on its lees in both cases and stirred each week so that the lees have contact with all the wine. This operation is continued until the point when it is decided to make the final mixture for bottling, usually after 8 months.

Tasting Notes

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

Aroma: citrus fruit, ripe white and tropical fruits and minerals.

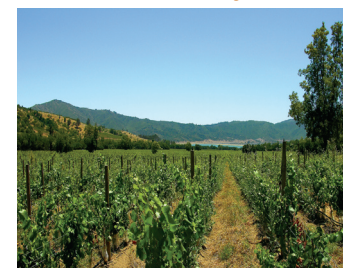
Flavour: good body and balance with plentiful touches of fruit and a delicious balance between fresh fruit flavours, great acidity and persistence.

Serving
Suggestions

Tº: Serve between 10 and 12° C.

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

Casablanca Valley



Match food



Smoked salmon

Analysis

Alcohol:	13.5%
pH:	3.32
Total Acidity:	5.32 g/l.
Residual Sugar:	4.3 g/l.