



CHARDONNAY

barrel-fermented

Dry white

THE VINEYARDS

The valley's highest vineyards have been chosen. These have well-drained, stony soils that assure the grapes' perfect ripening. They are located on south-facing slopes at the top of the Nekeas valley, at an altitude of 600 m above sea level, under the Sierra de San Martín. Large pebbles abound in the poor, reddish earth. These are well-drained, chalky soils where the plants root well. The vines' growth cycle occurs earlier because the southern orientation and the pebbly nature of the soil produce a microclimate with higher temperatures.

THE GRAPE VARIETIES

Chardonnay 100%

SOME TECHNICAL NOTES

Pellicular maceration at cold temperatures for several hours. Made exclusively with free-run must. Alcoholic fermentation in fine-grain, medium-toast French oak casks. No commercial yeasts are used. Complete malolactic fermentation.

AGEING and FINISHING

The wine is left in the cask over lees with frequent bâtonnages for 6/8 months. It is not cold-stabilised and it is filtered in a cellulose plate filter.

TEMPERATURE

Ideal serving temperature: between 10 and 12 °C.

THE MOST ATTRACTIVE TASTING

* 2003 Very California-like in style. While this cuvee has been borderline woody in the past, the winery has gotten the wood regime under control, resulting in a light, gold-colored Chardonnay with good underlying natural acidity, plenty of tropical fruits, honeysuckle, ripe apples, and a hint of background vanilla. 89 points (The Wine Advocate June 2005).
* 2000- Smooth and pure. This "cushioned" white offers a sincere apple flavor with vanilla accents. (Wine Spectator Sept 2002)
* 2000- This wine offer an excellent example of the typical Chardonnay enriched with the harmonious nobility of a bouquet that stands out for its aromatic ferns, mineral notes impregnating cedar and the warm, perfumed touch of quince. In the mouth it is tasty, unctuous and consistent, ending in a delicate fruity redolence. (El Viajero, El País 15-03-2003)

DRINKING

During its first months in the bottle, we can enjoy its freshness and youth. As time passes, we will find notes of greater complexity, a delicious evolution that will continuously surprise for over... 5 years?

FOOD NOTES

Fish, foie... In view of its particular balance between density and freshness, this is an excellent wine, to accompany a meal from beginning to end.