



VEGA SINDOA

# Barrel-Fermented Chardonnay



## Type

Barrel-fermented dry white

## The vineyards

The highest vineyards in the Valley of Nekeas, at altitudes of between 600 m and 650 m, with well-drained, stony soils. Temperature differences of up to 15°C between day and night mean that the grapes ripen slowly but surely.

## The varieties

100% Chardonnay

## A few technical notes

Cold skin maceration for several hours. Must obtained solely by the saignée method. Alcoholic fermentation in medium-toasted, fine-grained French-oak barrels. Commercial yeasts not used. No malolactic fermentation. The wine ageing and fining is kept in barrels on its own lees with frequent bâtonnages for 3 months. No cold stabilisation. Cellulose filtered.

## Temperature

Ideal serving temperature: between 10°C and 12° C.

## Tasting notes

Exciting golden tone. Prominence of tropical fruit, honeysuckle and ripe apple, and lasting hints of vanilla in the background, a distant reminder of its time in the barrel. Smooth, consistent mouthfeel with a delicate, graceful, fruity aftertaste.

## Best consumed

Young and fresh during its first few months in the bottle. As time goes by, more complex notes develop, a delicious evolution which never ceases to surprise maybe for more than 5 years.

## Gastronomic notes

White and oily fish, foie gras... Thanks to its peculiar balance of density and freshness, this wine is excellent to start and end a complete meal in its company.

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