

Chardonnay

Characteristics

Protected Designation of Origin

Dehesa del Carrizal

Grape Variety

Chardonnay

Production

10.000 bottles/year

Vineyard

Date of Plantation

1997

Area

2.4 hectares

Aging

Barrel Type

French oak

Barrel Age

New and one-year-old



Its bright and intense greenish yellow does catch the eye. Clean and shining, with white fruit aroma presence together with some honey and pastry notes. Unctuous and luscious in the mouth, but always fresh, light, pleasant and with a long finish.

It is the result of a careful production process: harvest in September after full ripening, fermentation in new French oak barrels at controlled temperature and three-month aging with battonage on fine lees in similar barrels.

Afterwards, the wine is kept in the bottle for at least 6 months. This is our Chardonnay, an aromatic and soft white, best tasted between 10° and 12°C.



10–12 °C



100% Chardonnay



3 to 5 months