

Contenda Chardonnay

Varietal Wine / White



Through generations of careful winemaking we have used our expertise to refine this international grape variety to express the lively fruit intensity of fresh apples and honeydew melons complete with an underlying richness.

GRAPE

100% Chardonnay

STYLE

Still wine

REGION

The area of Castilla - La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are made in this great wine region. Airén and tempranillo are the most characteristic grapes of this area

TASTING NOTES

A lovely lemon yellow in colour with fresh zesty aromatics. The palate has fruity citrus and honeydew melon flavours, with an underlying richness and intensity from this classic grape variety.

FOOD PAIRING

Enjoy chilled with roast chicken.

ALCOHOL CONTENT

12,5°

BEST SERVED

Between 8-10°C

TECHNICAL INFORMATION

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration that lasts for around 6 hours. Fermentation takes place at a controlled temperature of 14-16°C in stainless steel tanks for around 12-15 days. It is followed by a short period of maturation in its lees, resulting in an elegant, fresh and fruity wine.