



Varietal Wine

Conquesta Chardonnay

Our experience in winemaking, based on several generations, has allowed us to create a vibrant wine made with the international variety Chardonnay. A varietal wine full of aromatic richness and intensity, with flavours of citrus and melon, underlying the purity of this classic grape variety.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, constitutes the largest vineyard in the world. Our single varietal wines are produced in this great wine region. The native Airen and Tempranillo grapes are the most commonly grown in this area. Other grape varieties include international varieties such as Cabernet Sauvignon, Syrah, Merlot, Sauvignon Blanc & Chardonnay. The favourable climate and terrain of the region give excellent conditions for these grapes, resulting in delicious wines.

VARIETY

Chardonnay

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Serve between 8-10°C

Tasting Notes

Pale yellow in colour with golden reflections. On the nose it shows an unmistakable aroma of apple, peach, fennel and fruit tropical. On the palate it is smooth and unctuous, with a clean and cool finish.

Food Pairing

Perfect to accompany fresh cheeses, pasta and seafood

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The grapes are subjected to a period of cold maceration of about 6 hours. Fermentation takes place at a controlled temperature of 14-16°C in stainless steel tanks for 12-15 days. The process continues for a short period of aging on fine lees, giving rise to an elegant, fresh and fruity wine.