Varietal Wine

Consigna Chardonnay

The Chardonnay vineyards in Castilla are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines already hold great promise to the world.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12 %**	SERVING TEMPERATURE **Between 8-10ºC**

Tasting Notes

Pale yellow with hints of gold. on the nose this wine shows aromas of apple, peach an tropical fruits. On the palate the wine is soft and unctuous with a fresh and clean finish.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and fresh cheese.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. Fermentation takes place at 14-16ºC in stainless steel tanks for up to 12-15 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.