

Orquesta Chardonnay



Vino de la Tierra de Castilla

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

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 8 to 10 °C

Tasting Notes

Pale yellow with touches of gold. Intense aromas of apple, peach, fennel and tropical fruits on the nose. A fresh and creamy palate with a noticeable tear on the glass, since it is rather glycerine rich.

Food Pairing

The perfect complement 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 16°C in stainless steel tanks for up to 10-12 days. It is followed by an ageing period on lees to produce an elegant, fresh and fruity wine.