

## Orquesta Chardonnay



### Vino de la Tierra de Castilla

#### Orquesta Chardonnay

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.