

Varietal Wine

Orquestra Chardonnay

The ORQUESTRA range brings together the best of both worlds: the distinct character of local grapes and the reputation of global favourites. Whether it's a classic single-varietal like Merlot or Chardonnay, or one of our tried-and-tested blends, the quality is top-notch.

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 to10 ºC**

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.