

Peñasol Chardonnay



Varietal Wine

Peñasol Chardonnay

The best grapes from the vineyards of the “Valle de las Piedras” ripen under the radiant sunshine of this region in central Spain. This wine is a Chardonnay varietal. A grape variety that has recently been introduced into this region in Spain with limestone and clay soils that perfectly suit its growing requirements.

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. Airén and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such 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
Best served between 10 and 12°C.

Tasting Notes

Pale yellow with touches of gold. A wine with aromas of apple, peach, fennel and tropical fruits on a subtle mineral background. An elegant, clean and fresh wine. Recommended for starters or light dishes such as pasta, seafood and fresh cheese.

Food Pairing

Recommended for some particular starters or light dishes such as pasta, seafood and fresh cheese.

Technical Information

Awards

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. This is followed by the must fermentation at 18 °C in stainless steel tanks for an average period of 10 days. Finally, the wine completes a short ageing period on lees for around two months.