

CHARDONNAY

Charlaúra

Barrel Fermented

BOTELLA No. 000/600

2021

SIERRA DE MONTILLA



Charlaúra is a wine of folly, fermented and aged for 12 months in French oak barrels. Produced without common sense, and with displaced Chardonnay grapes, in the Antehojuela soils of the Sierra de Montilla.

A native of the Sierra, refined, for ageing, and, one might say, a little “off the wall”.



CHARDONNAY

Charlaíra

2020

DOC: Montilla-Moriles

Plot of land: La Cañada Navarro, Sierra de Montilla

Soil type: alberos ligeros de tosca de antehojuela (very white, airy soil typical from our region). Clay loam texture

Plot features: 480m of altitude. 15% slope. Northwest-southeast orientation

Variety: Chardonnay

Viticulture: minimum tillage. Prioritization of efficiency control labors and canopy ventilation by green pruning. Integrated production.

Harvest date: 24/07/2021

Elaboration: manual harvest of grape bunches. Destemming and crushing. Soft pressing in a pneumatic press and cold settling of the must for 24-48 hours. Temperature-controlled fermentation in French oak barrels (50%) and in stainless steel tanks (50%). Ageing on fine lees with batonnage for 12 meses

Number of bottles: 600

Type wine
WHITE WINE

Variety
CHARDONNAY

Alcohol
13% Vol.

Barrel Fermented

SIERRA DE MONTILLA



CHARDONNAY



**FISH
GRILLED VEGETABLES
WHITE MEATS
CHEESE**



**SERVICE
10°**



75cl BOTTLE

TASTING NOTES

To the eye, golden. Stone fruit, notes of pastries and honey. In the mouth, fresh with an elegant mid-palate and a complex finish combining fruit and a bouquet that recalls its sur lie ageing in the barrel.