CHARDONNAY

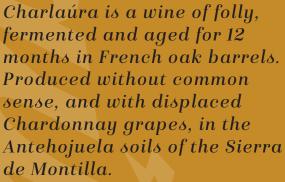
Charlaira

Barrel Termented

BOTELLA No. 000/600

2021

SIERRA DE MONTILLA



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



MONTILLA-MORILES

DENOMINACION DE ORIGEN



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





FISH GRILLED VEGETABLES WHITE MEATS CHEESE



SERVICE 10°



75CI 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.

