

CHARDONNAY

VINTAGE 2025
CENTRAL VALLEY
100% Chardonnay



ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,8°	3.35	3.61 g/L	<3.65 g/L



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

VINTAGE

Abundant winter rainfall above average levels during the winter of 2024 ensured good water availability for vine growth and development, although flowering and fruit set were reduced. This was followed by a much cooler-than-normal spring and a rather hot summer, which led to an early start to harvest, with good sanitary conditions and an overall low crop yield. These conditions resulted in the 2025 vintage being characterized by wines of high concentration, expressive aromas, and good acidity due to the early harvest.

VINIFICATION

The must obtained through direct pressing was clarified and fermented in stainless steel tanks for a period of 21 days at 14°C. After fermentation, the wine was filtered and bottled in order to preserve its freshness and flavor.

TASTING NOTES

Color: Bright and intense yellow.

Aroma: Intense aromas of ripe tropical fruit, banana, passion fruit, and pineapple.

Palate: Youthful and fruity, well-balanced, and with a pleasant finish.

Gastronomy: Fatty fish, gratin seafood, white meats, and mature cheeses.

