

Varietal Wine

Conquesta Chardonnay

Our experience in winemaking, based on several generations, has allowed us to create a vibrant wine made with the international variety Chardonnay. A varietal wine full of aromatic richness and intensity, with flavours of citrus and melon, underlying the purity of this classic grape variety.

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 **Serve Between 8-10ºC**

Tasting Notes

Pale yellow in colour with golden reflections. On the nose it shows an unmistakable aroma of apple, peach, fennel and fruit tropical. On the palate it is smooth and unctuous, with a clean and cool finish.

Food Pairing

Perfect to accompany fresh cheeses, pasta and seafood.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The grapes are subjected to a period of cold maceration of about 6 hours. Fermentation takes place at a controlled temperature of 14-16ºC in stainless steel tanks for 12-15 days. The process continues for a short period of aging on fine lees, giving rise to an elegant, fresh and fruity wine.