

Vino de la Tierra de Castilla

Consigna Chardonnay

The Chardonnay vineyards in Tierra de Castilla are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines already hold great promise to the world.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY	STYLE
Chardonnay	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 8-10ºC**

Tasting Notes

Pale yellow with hints of gold. on the nose this wine shows aromas of apple, peach an tropical fruits. On the palate the wine is soft and unctuous with a fresh and clean finish.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and fresh cheese.

Technical Information

Its 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. Fermentation takes place at 14-16ºC in stainless steel tanks for up to 12-15 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.