

Varietal Wine

Contenda Chardonnay

Through generations of careful wine making we have applied our expertise to refine the expression of this international grape to exhibit the lively fruity intensity of fresh apples and honeydew melons rounded by its underlying richness.

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 **Between 8-10°C**

Tasting Notes

Lovely lemon yellow appearance. Fresh and zesty aromas. A palate full of citrus fruits and honeydew melon from the underlying richness and intensity of this classic grape variety.

Food Pairing

Enjoy chilled with roast chicken.

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.