

## Kingpin Chardonnay



*Felix Solis*

### Varietal Wine

## Kingpin Chardonnay

Kingpin rules with absolute authority. He is only able to abandon his shadowy work when tempted by the seductive charms of fine wine. His gentle manners conceal his formidable power.

Discover Kingpin, an aromatic white wine bursting with stone fruit aromas and a fresh citrus note.

### 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 such 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  
**12.5%**

SERVING TEMPERATURE  
**Serve between 8 and 10°C.**

### Tasting Notes

Pale yellow with golden highlights. It has an unmistakable aroma of apple and peach combined with notes of citrus and tropical fruit. Silky on the palate, with a well-integrated acidity that adds freshness. The finish has toasted nuances, butter and brioche bread.

### Food Pairing

Ideal for sharing with light, mild dishes such as salads, pasta or white fish. It also goes well with soft cheeses such as brie or mozzarella.

### Technical Information

After a gentle pressing, the must is cold racked to ensure optimal clarity. Fermentation is then partially carried out in new French and American oak barrels, using selected yeasts that enhance its aromatic character. The wine is then aged on the lees with batonnage, which provides greater structure, volume and complexity on the palate. The result is an elegant and balanced Chardonnay.