



Gran ViñaSol

CHARDONNAY

Vintage: 2018



DO: Penedès



Grape variety: Chardonnay

Date grapes picked: From the 28th of August



Winemaking:

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15 days

Fermentation temperature: 16°C

Ageing: Most of the wine was aged on its lees for 6 months.

Bottling month: May 2019



Technical data:

Alcohol level: 13% vol.

pH: 3,35

Total acidity: 4,8 g/L (tartaric a)

Residual sugar: 0,6 g/L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

2-3 años



Available formats:

75 cl and 37.5 cl



Tasting notes:

Clean, brilliant gold color. Tropical fruit aroma (mango and passion fruit) with herbaceous hints of fennel and spices. Plenty of fruit on the fresh palate, culminating in a long, full finish.



Serving suggestions:

Excellent with fish, paella and turkey. Serve at 12°C.



Story:

Varietal elegance melds with the character of the Mediterranean earth, resulting in a radiant wine that reflects our way of life.



Weather conditions:

The vintage saw a very rainy, cool spring and a rather mild summer with a ten-day heat wave, tempered by the onset of the rainy season. These conditions brought about a noticeable delay in the harvest compared to previous years. The grapes were healthy overall, resulting in fresh aromatic wines.