

Sons de Prades

VINTAGE: 2015

TYPE OF WINE: White wine

DO: Conca de Barberà

GRAPE VARIETIES: Chardonnay

WINEMAKING

Type of fermentation: 50% in stainless steel tanks and 50% in oak barrels followed by partial malolactic fermentation (45%)

Number of days of fermentation: 12 days

Fermentation temperature: 14-16°C

Ageing: 6 months in 100% new fine-grained French oak

Bottling month: January of 2017

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.28

Total acidity: 4.8 g/L (a. tartaric)

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 4-6 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Straw-colored wine with golden highlights. Fresh floral (broom) and fruit (ripe pineapple) aromas. Luscious, with delicate extract and a clean dry finish.

SERVING SUGGESTIONS

Pairs perfectly with an "arroz caldoso de bogavante" (brothy rice with lobster) or a mushroom risotto. Lovely with oil-rich fish like turbot or salmon. Tuna or cod carpaccio also make for an excellent match. As for cheeses, try an aged Comté, Emmental or goat-milk Montsec. Serve to 12°13°C.

STORY

Over the silence of the valley and the cold morning mist echoes the solitary chiming of distant bells. It is the age-old signal announcing the first rays of sun drawn over the mountains of the Serra de Prades. The Milmanda vineyards gradually awaken, reminiscent of the chants of ancient monasteries, the sound of the horn at a royal hunt and the murmur of harvesters. They are sounds of our past: Sons de Prades.



Soil

Deep silt-rich calcareous clay soils that are moderately well drained and have a very high water holding capacity. They encourage balanced vegetative growth in Chardonnay and produce wines that are very varietally expressive and well suited to barrel aging. Reddish marl formations dating from the Oligocene period.

Weather conditions

Generally speaking, 2015 was a dry year with mostly normal temperatures, but the vegetative cycle was warm, and the grape ripening period was cool and experienced normal precipitation levels.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 316 mm

Temperature

Annual average (historical): 13.8°C

Annual average (current vintage): 14.2°C

AWARDS

- Gold Medal, Chardonnay du Monde 2017 (France)