



TECHNICAL SHEET

GENERAL INFORMATION

Vintage: 2021
Region: IG Tejo
Variety: Chardonnay

VINEYARD

Altitude: 50 m
Soil: Clay Loam soil
Orientation: Norte/Sul

VINIFICATION

The grapes are harvested by hand, only during the morning to preserve the maximum of the night freshness and preserving the maximum quality. When they arrive at the cellar they are subjected to a rigorous screening, being subjected to a gentle pressing, followed by total fermentation in 225L and 500L Barrels. After fermentation, it went through a stage of 10 months without batonnage. Before bottling the wine goes through a 3-month aging in stainless tank, followed by 4-months in bottle.



VINTAGE DATE

August 2th 2021

ANALYSIS

Alcohol: 12,02%
Acidity: 4,85 g/L
Residual Sugar: 0.7 g/L
pH: 3.59

TASTING NOTES

Color: Pale yellow
Aroma: Citrus fruit, crisp orange and grapefruit flavors.
Flavor: Quite fresh, in a very precise, broad, incisive register

LOGISTIC INFORMATION

Bottling: August/2022
Cork: Natural Cork – 45mm*25mm
Bottle: Borg. st-prex carree
Capacity: 750 ml
EAN Bottle: 560 025 3515 044
Un./Case: 6 bottles
Case Dimensions: 54cm*30cm*11cm
Gross Weight: 8.2 kg
Net Weight: 4,7 kg

FROM THE UNIQUE CHARNECA TERROIR