

Gran Reserva
TERRANOBLE

CHARDONNAY 2019

COMPOSITION: 100% Chardonnay

DENOMINATION OF ORIGIN: Casablanca Valley, area of Las Dichas.

SOIL: The vines grow on granitic soils which, after a long weathering process, have turned into red clays, poor in organic matter. The plots planted with Chardonnay offer different percentages of clay, depending on the average depth of each parcel. We try to avoid planting on sandy areas, since they result in thinner wines. The vineyard is planted on gentle rolling hills.

CLIMATE: Cold, sub-humid Mediterranean climate, predominantly influenced during the ripening period by sea breezes or fogs, which favor the development of fruity aromas. Our vineyard is located in the coolest sector of Casablanca.

VITICULTURE: The clones used for this blend were 76 and 130, with yields of 9 Ton/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand on March 13, in search of fresh and fruity wines. Coming from Casablanca's coolest sector, the grapes were harvested very early in the morning to take full advantage of the fog and thus keep the fruit at a low temperature. The bunches and grains were manually selected and destemmed before pressing at very low temperature. Fermentation took place at 14-16°C in concrete eggs, 2,000-liter untoasted foudres and old 300-liter barrels, to highlight the expression of our terroir. 18% of the blend underwent malolactic fermentation.

AGING: 9 months in concrete eggs, untoasted foudres and old 300-liter barrels with their lees to achieve an increased volume on the palate.

BOTTLE AGING: 6 months before being released to the market.

TASTING NOTES: Color: Intense golden yellow with greenish hues.

Aroma: intense and elegant, with notes of ripe white fruits, citric fruits and some herbal accents.

Palate: creamy, refreshing and fruity, with an oily texture but a vibrant and persistent acidity.

PAIRING: Fatty fish, dishes with creamy sauces, seafood such as oysters or lobsters, and lean meats such as chicken, pheasant or rabbit.

SERVING TEMPERATURE: Serve ideally between 10 and 12°C.

AGING POTENTIAL: 4 to 5 years kept under optimal conditions.

| **ALC:** 13.7° | **PH:** 3,36 | **TOTAL ACIDITY:** 6,26 g/L | **RESIDUAL SUGAR:** 3,3 g/L

