

CHENIN COLOMBARD 2018

Chenin Blanc (80%) + Colombard (20%)

Winemaker's Note

Before being destemmed not crushed, the berries spend 24 hours in a cold storage room. Pressing takes place with inert gases, in a traditional basket press, where we sacrifice yield to obtain the best possible must quality.

Wine Description

On the nose we have lovely flowers like chamomile and jasmine, fruits like pear and peach, followed by delicious mandarin. The palate is well structured and balanced, with beautiful acidity and minerality towards the finish.

Aged for 6 months in stainless steel.

Pairing Recommendations: Hard and soft cheese, Risotto, salads and savory pastries.

Service Temperature: 6° a 8° C



Winemaker: Mauricio Soler

Fermentation: 3 weeks at 16 a 18° C

ABV: 13.3%

pH: 3.20

Bx: 22.0

AT: 6.90 g/L

SYMMETRÍA
armonía · balance · corazón