



Pago Finca Élez

CHARDONNAY Lías 2021

VINEYARD OF ORIGIN: Estate wine from the plot La Vieja - Finca Élez - El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

SOILS: Coming from the Mesozoic and over 66 million years old. The type of soil is sandy clay loam on a limestone base.

CLIMATE: Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

VARIETIES: 100% Chardonnay.

PRODUCTION: Controlled and less than 7.000 Kg per hectare.

Alcohol: 13,5°

HARVEST: early in the morning to keep the temperature of the grapes low until they enter the winery.

VINIFICATION: Destemming and maceration for 8-9 hours at 15°C temperature. Only grapes pressed below 0.8 pressure are used. Then we do static racking for 36 hours and fermentation.

Controlled fermentation below 17°C in French oak barrels and stainless-steel tanks. Once fermentation is complete, we leave the wine to age for 6 to 7 months on its lees. During these months we batonage the wine to improve its smoothness and gain complexity.

CLIMATIC CONDITIONS FOR THE 2021 VINTAGE

The winter of 2021 will be remembered for its intense cold and heavy snowfall. Even in the spring, temperatures remained somewhat lower than usual, although rainfall remained at the usual values throughout the cycle. With no major heat waves towards the end of the summer, it was time for the grape harvest with good quality grapes.

VOLUME: 23.500 bottles.



ECOLOGICAL WINE: Work in the winery takes place under ecological wine guidelines since 2011. The climate of the area favors ecological cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

TASTING: Fragrant on the nose, with pleasant aromas that offer a harmonious combination of white and tropical fruits. On the palate, the wine is elegant, with well-balanced acidity. It presents a very good structure, creating pleasant tactile sensations, a suggestive memory of varietal fruit and deep minerality. The finish is long, leaving the memory of the unique features provided by the terroir.