

Élez

Pago Finca Élez



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Chardonnay Fermentado en Barrica 2021

VINEYARD OF ORIGIN: Estate wine from the plot La Vieja - Finca Élez - El Bonillo (Albacete) at an altitude of around 1.000 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: Chardonnay

PRODUCTION: Annual production below 7.000 Kg/HA

ALCOHOL: 14°

HARVEST: early in the morning to keep the temperature of the grapes low until it enters 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 carry out static racking for 36 hours and fermentation. Controlled fermentation below 17°C in foudres and French oak barrels. Once fermentation is complete, we leave the wine to age for 8 to 10 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 behaved normally in the area. 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 an ideal condition to obtain good quality grapes.

VOLUME: 2.909 Bottles.

ORGANIC WINE: The work in the winery is carried out under the guidelines of organic wine since 2011. The climate of the area favors organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

TASTING

Chardonnay Fermentado en Barrica connects with the tradition of great wines of this variety with origin in Pago Finca Élez. Subtlety and elegance are features that characterize it. It presents a perfect balance between varietal aromas such as white, yellow and tropical fruit and delicate notes of aging. The finish is long, leaving the memory of the unique traits that the terroir provides.