



Élez

Pago Finca Élez

Chardonnay Lías

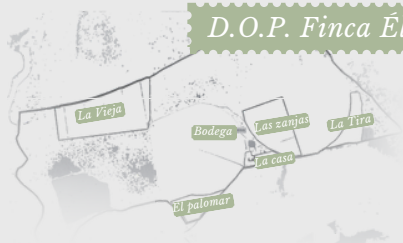
2022

Aromatic features marked by altitude and climate. Aromas of fresh apple, pineapple mixed with aromas of tropical fruit and herbaceous notes.

You'll like it for

Its good structure creates pleasant tactile sensations, a suggestive memory of varietal fruit, and deep minerality.

D.O.P. Finca Élez



Varietal

100% Chardonnay.

Vineyard

Estate wine from the plot La Vieja-Finca Élez-El Bonillo (Albacete) at an altitude of around 1000 meters above sea level.

Soils

Sandy clay loam on a limestone base.

**HARVEST 2022,
A WARM
VINTAGE.**

- Summer Heat Waves.
- Ripening process with a good degree of freshness.

VINTAGE

- Early in the morning to keep the temperature of the grapes low until they enter the winery.



Production and aging

Destemming and maceration for 8-9 hours at a temperature of 15°C. Controlled fermentation below 17°C in French oak vats and stainless steel tanks. Once fermentation is complete, we age the wine on its lees for 6 to 7 months. During these months, we perform batonnage to improve the wine's smoothness and increase its complexity.

Tasting notes:



APPEARANCE: Straw yellow color with golden highlights, clean and bright.

NOSE: Fragrant, with pleasant aromas that offer a harmonious combination of white and tropical fruits.



PALATE: is elegant, with well-balanced acidity and a very good structure.

Alcohol
13,5% Vol.

Volume
27641 Bot.



PAIRING

Seafood, white meats and fish, soft creamy cheeses, and pasta dishes.

