

EMENDIS
estate wines and cavas

BLANCO

FERMENTADO EN BARRICA
CHARDONNAY / XAREL-LO

TASTING NOTES

Visually the wine presents a good meniscus and a light mantle with green-gold reflections. It has a tropical and white-fruit nose with memories of pineapple and banana and an underlying theme of softer scents and balsamics which evoke an oak finish.

It has an elegant smooth taste of exotic fruits and grapefruit with a balsamic aftertaste and a coffeebean finish. This wine keeps for a time to advantage and it is advisable to decant it prior to serving to allow its character to develop fully.

ACCOMPANIMENTS

This wine should be enjoyed accompanying shellfish; original and sophisticated meals; chorizo, tenderloin, fine cheeses, patê and baked fish dishes. But why not keep this Emendis barrell-matured white wine for that special occasion – without food but with good company.

HARVEST

Chardonnay: early september
Xarel-lo: end of september

VINEYARDS

100% from Emendis Estate.

PRODUCTION

All the harvesting is done by hand into boxes (20 kilos), which are then maintained at 5°C to conserve their varietal aromas to the maximum. A second selection is carried out to select the highest quality grapes. Grapes are then left in skin contact for 10 hours at low temperature to extract aromatic compounds. The must is statically filtered and is fermented in new oak barrels (French, American and Hungarian) at a temperature below 17°C. Twice a week during the entire period the wine is stirred ("batonage").

Vineyards: Simple clay soils with low levels of organic materials.

Average vineyard maturity: 30 years.

Plant spacing: 2.5 x 1m.

Rootstock: American SO4.

Support system: Royat, with short pruning.

Rainfall: 336.2 mm

Altitude: 300m

Vineyard orientation: North and West

Average Production: 3000 kg/Ha

Aging: 4 months in new oak barrels practicing "batonage".

Limited production of 5.000 bottles.



65% Chardonnay
35% Xarel-lo



serve at 12-14°C

