



MDV Chardonnay

TASTING NOTES

COLOUR

Straw yellow on a gray background.

AROMA

Combines the citrus aromas with the tropical fruits.

PALATE

Balanced in acidity and sweetness with a long and pleasant persistence.



ELABORATION

Made with chardonnay varieties.

The must is obtained by pressing after maceration of 2-3 hours. This must is cleaned through a new system with nitrogen that make the mud float up naturally, making wine loose less properties.

Fermentation is made in stainless steel tanks at temperatures around 14°C. After a period of rest in deposit with lees which provides the wine with its unique silkiness and volume in mouth. The must is clarified with bentonite and filtered.

PAIRING

Ideal for white and blue fish, seafood, rice and white meat not excessively spicy.

LASTEST AWARDS

- Selected by Tim Atkin and Sara Evans between 10 best whites of Rioja.

ANALYSIS

Alcoholic degree: 13% Vol.

Volatile acidity: 0.25 g/L

Total acidity: 5.8 g/L

pH: 3.25

Reducing sugar: 2 g/L

Total sulfur dioxide: 120