

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



NAT 1917 - Chardonnay -

TYPE OF WINE	White still
VINTAGE	2019
D. O.	D.O. Penedès
GRAPE VARIETIES	Chardonnay / Muscat
AGEING	None
BOT. SIZE	75cl. Bordelaise bottle
ALC. CONTENT	12,5% vol.
TOTAL ACIDITY Tart.	6,50 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

TERROIR & ELABORATION

Harvested from the pre-coastal hills of Alt and Baix Penedès, from calcareous land located in the towns of Bellvei, La Bisbal, St. Martí Sarroca, Sant Jaume dels Domenys and others, with free-standing vines and trellised vines, the oldest being 40 years old.

Macerated with the skins for 4 hours between 10°C and 12°C, followed by alcoholic fermentation of the must at low temperature (16°C) for 12 days with the aim of extracting and preserving to the maximum all the aromatic components. Each variety is vinified separately and following the "coupage" is accomplished.

TASTING NOTES & LITTLE TIPS

TASTE Colour Bright straw yellow with greenish hues and steely rim.

Nose High aromatic intensity highlighting the sweet notes of stone fruits (peach and nectarine), also fresh tropical fruits such as pineapple and orange, all on a delicate floral background of almond and jasmine.

Palate Gentle and fresh beginning, balanced mid-palate with slight volume and lively acidity, ending with a fruity and persistent retro nasal effect.

FOOD PAIRING Amazing versatile white wine to be combined with different salads, fresh cheeses, rice's (paella and risotto), blue fishes, white meats and also Asian cuisine, Japanese sushi and grilled vegetables.

SERVING TEMPERATURE To consumer's preference, but preferably between 6°C and 8°C.

