

EL GORU CHARDONNAY

2023



VARIETIES

CHARDONNAY

VINIFICATION

The recently harvested grapes, after removing the stems, are pressed and placed in stainless steel tanks. This allows us to control the temperature at the start of fermentation and to remove the coarse lees that the wine has in the first two days. When fermentation has started and we have a density of approximately 1040-1030, we transfer the wine to barrels to finish the fermentation. In this way we manage to control the temperatures during fermentation. Once fermentation is finished, we age the wine on its own fine lees for six months, with a daily **batonnage** to put the lees into suspension and thus increase the contact surface of the lees with the wine, giving it that characteristic smoothness.

TASTING NOTES

Straw yellow color with golden edges from barrel aging. Varietal aromas of pineapple, apple and pear combined in perfect harmony with the typical aging aromas: butters, toast and toffee caramel. On the palate it retains its acidic touch, but is softened by the sweetness, creaminess and roundness provided by aging on lees. Very light palate with a persistent woody finish.

FOOD PAIRING

This wine is characterized by its creaminess, that is why it's a good choice to accompany cured, semi-cured cheeses, seafood and spicy white meats.

AGEING

6 months

ALCOHOL BY VOLUME

12,5%

SERVING TEMPERATURE

From 10°C to 12°C

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352758 3	1 8437013527580	2 8437013527587
European Pallet		105	50
American Pallet		140	70