



ALJIBES CHARDONNAY FERMENTADO 2021

<i>Varieties:</i>	Chardonnay (100%)
<i>Vinification:</i>	The grapes for this wine are obtained from Finca Los Aljibes, at an altitude of 980m. Manual harvesting, crushing and cold maceration at 10-12° C. Fermentation in oak barrels at 18-20° C and subsequent aging for 3 months in French oak barrels. Clarification and cold filtration for bottling.
<i>Breeding:</i>	3 months in French oak.
<i>Pairing:</i>	Ideal for baked fish and meat.
<i>Temperature of service:</i>	10 - 12 °C
<i>Denomination:</i>	Vino de la Tierra de Castilla
<i>Alcohol:</i>	12,5%

Intense straw yellow, with fruity peach aromas among toasted notes of vanilla and coconut. Balanced acidity on the palate with great softness and freshness. Bouquet and intense aftertaste.