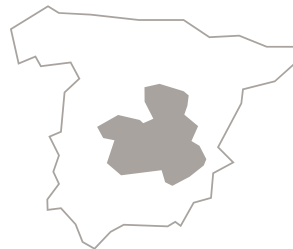


EL GRINGO

Slightly Oaked Chardonnay

2023

VDT Castilla



HAMMEKEN
CELLARS

Our dear friend, El Gringo, used to be an extra in Western movies. If you ever meet El Gringo, he will tell you about his beginnings as an actor, how he ended up in Spain, and a thousand of other anecdotes... always with a glass of wine in his hands – of course!

VINEYARDS

Age of Vines

12-25 year old

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

WINEMAKING

Blend

Chardonnay

Harvest

During the first 2 weeks of September

Winemaking

Cold Maceration

Fermentation

14-16°C

3 months on its lees

Ageing

4 months with American oak



Clear pale lemon



Tropical fruit
Pineapple
Vanilla & oak



Medium bodied
Fruity with pleasant acidity
Long finish

Clear pale lemon colour, in the nose it reminisces to ripe tropical fruit, pineapple, lychee, with a hint of vanilla and oak. Balanced, with pleasant and refreshing acidity, medium bodied and long finish.

Alcohol: 13 %
T. Acidity: 5.77 gr./l.
pH: 3.59
R. Sugar: 3.00 gr./l.
V. Acidity: 0.30 gr./l.

Gold 2019 Premios Baco
Gold 2019 Mundus Vini