

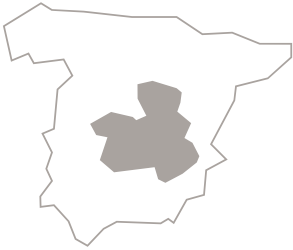
# MARCONA

Chardonnay

2024

VDT Castilla

Born in the lands of Cuenca, MARCONA captures the essence of the great French Chardonnays. Refined, balanced, and with a subtle touch of oak, it is a tribute to timeless elegance.



Burgundy  
specific  
yeasts

## VINEYARDS

Age of Vines

+25 years old

Yield

40 hl/ha

Altitude

600 - 800 m.

Climate

Extreme continental with  
long hot summer

Vineyard

Head trained, spur bush  
vines on Cuenca

## WINEMAKING

Blend

Chardonnay

Harvest

During the first 2 weeks of  
September

Winemaking

Cold Maceration

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Fermentation

13-16°C

Ageing

On its lees.  
4 months in French Oak.



**HAMMEKEN**  
CELLARS



Bright yellow  
Light green hue



White fruit  
Citrus hints  
White flowers  
Mineral & toasted notes



Broad & creamy  
Balanced acidity  
French oak nuances

Bright yellow with light green hue. The nose reveals white fruit, citrus hints, elegant notes of white flowers and mineral and toasted notes. On the palate, it is broad and creamy, with a balanced acidity that enhances its freshness and a long, lingering finish with delicate French oak nuances.

Alcohol: 13 %  
T. Acidity: 5.50 gr./l.  
pH: 3.45  
R. Sugar: 2.10 gr./l.  
V. Acidity: 0.36 gr./l.