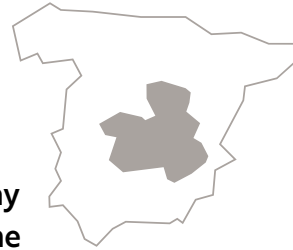


ALBADES

Chardonnay

2025

VDT Castilla



West of the Sierra de Almenara, in Cuenca, Albades Chardonnay is born. A white wine that reflects the altitude, the light, and the character of Spain's Central Plateau. An expression of this land's potential for contemporary white wines.

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

Fermentation

13-16°C

Ageing

On its lees.
4 months in French Oak.



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: 5.20 gr./l.
pH: 3.35
R. Sugar: 2.20 gr./l.
V. Acidity: 0.33 gr./l.