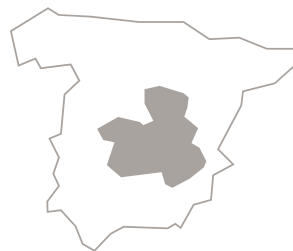


ALLEGRANZA

Chardonnay Slightly Oaked

2023

VDT Castilla



A celebration of life. The joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty.

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 color



Tropical fruit
pineapple with a hint of
vanilla and 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.

Grand Gold 2023 Premios Baco
Gold 2022 Premios Baco
Gold 2021 Women's International Trophy
Gold 2021 Gilbert & Galliard