

RISKY GRAPES ATANCE CHARDONNAY



RISKY GRAPES
Wine Co

GRAPE VARIETIES

100% Chardonnay

SOIL

Sandy/chalky soil.

VINIFICATION

Grapes selected on site and harvested manually in boxes of 15kg. Each plot is fermented separately. Destemming and gentle crushing carried out on cluster sorting table. Cold maceration at around 6° for 4-8 hours depending on plot or variety. Deposited to temperature controlled 25-50hl stainless steel tanks and fermented at 10-17° using native yeast.

THE VINEYARDS

Vineyard located in our Conejeros estate which is situated 840m above sea level, towards the interior of the province of Valencia. Ground is chalky/sandy and calcareous.

Organic wine. Suitable for vegans.



TASTING NOTES.

Perfectly balanced colour, aromas and taste come together for a light yet fruity wine. Drink now and over the next 3 years.

Tastes great with: Salads, shellfish or fish. Also with smoked or marinated meats and with rice dishes.