



BLANCO CHARDONNAY RESERVA

Chardonnay

GRAPE Chardonnay
VINEYARD "Finca La Rellanada"
YIELD 4.500 kg./hct.
ALTITUDE 570 mts.

CHARACTERISTICS

This distinctive wine comes from the selected grapes harvested during the cool nights at the end of September.

The juice was fermented and matured for six months in barrels of new French oak.

The wine shows the classic characteristics of this noble grape variety, with the oak flavours well integrated to give a great deal of complexity.

COLOUR / TASTE

The wine has a bright seductive golden colour.
It has intense creamy fruit flavours, apples, pineapple, smoke notes, honey.
Balanced ok.

AWARDS

- SILVER MEDAL. Challenge International London
- SILVER MEDAL. XIV Concours Mondial Bruxelles
- SILVER MEDAL. Confrontation Internationale des Meilleurs Chardonnay du Monde

PRESS NOTES

White wines with an abundance of aromas.
Wine recommended as good value for money.
A mature wine with aromas of apples and hints of honey, intense and clean.
Greasy in the mouth, well structured and long.
Bartolomé Sánchez
87 Golden. Creamy and smoky aroma with notes of fragrant herbs, traces of hay and butter, light notes of reduction and toasty oak. Powerful palate, toasty, oaky tannins, flavoursome, fresh fruit, a hint of acidity, lacking a touch of the oily feel of the alcohol. PENJIN.



CASTILLO DE
MONJARDIN