

Orce Chardonnay

Tasting note

Bright straw yellow coloured. Pure intense aromas of citrus, white fruit and summer flowers. On the nose a hint of peach which is then replaced with tones of ripe tropical fruits. A small refreshing citrus in the mouth. Good strength with pleasant aftertaste.

Serving temperature

Recommended serving temperature between 7 - 8°C.

Gastronomy

This wine goes well as an aperitif, with salads, sushi and various fish dishes.

Vinification

The grapes are handpicked and selected. Maceration is followed by slow fermentation at a controlled temperature. After the cold fermentation, the grapes are aged on its own lees (sur-lie).

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive allowing the grapes to grow ecologically and disease-free. Castilla La Mancha it is the largest wine area of whole Europe (450.000ha).



Wine description

<i>Zone</i>	D.O Castilla La Mancha
<i>Variety</i>	100% Chardonnay
<i>Alcohol</i>	12%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Cases</i>	6 pcs
<i>Case size</i>	33 x 24 x 16 cm
<i>Weight</i>	7,8 kg
<i>Per pallet</i>	120 cases



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