

Meler Chardonnay

Tasting note

A brilliant yellow tone. Intense and clean nose with fruit expressions of mainly citrus fruits along with yellow and white flower notes. Good overall mouth sensation with mineral hints and fresh fruit tones. An elegant wine with a long, fruity and slightly spicy finish and a dry sensation.

Serving temperature

Recommended serving temperature around 7 - 10°C.

Gastronomy

This wine is ideal for light dishes, fresh pasta, rice dishes, poultry and various fish dishes.

Vinification

The grapes are harvested at their optimum moment of ripeness at a distance of less than 30 meters from the winery, during the coolest hours of a late August evening. The grapes are de-stemmed followed by cold maceration. Maturation lasts for 3-6 months and takes place on own skins (sur-lie with batonnage). No sulphites and sugars are added to this wine.

Surrounding area

There are few places in the world where such excellent conditions come together as they do in Somontano. The mountains in the Pyrenees, with a climate of freezing winters and extremely high temperatures in summer, are perfect for the production and elaboration of exceptional wines.



Wine description

<i>Zone</i>	D.O. Somontano
<i>Variety</i>	100% Chardonnay
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs. horizontal
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases



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