



“ **EI BESO** ”
de las uvas

EL BESO DE LAS UVAS CHARDONNAY

Name of the wine:	El Beso de las Uvas Chardonnay
Wine type:	White wine. Limited Edition
Area of production:	D.O. Pago Guijoso
Vintage:	2021
Vintage qualified by the D.O. as:	Excellent
Grape variety:	100% Chardonnay
Ageing:	5 months on French barrels
Bottle type:	Burgundy
Cases and bottles:	6 and 12-bottle cases of 75cl.
Alcoholic degree:	13.50 %
Total acidity:	5.81 g/L
pH:	3.28
Volatile acidity:	0.37 g/L
SO2 free/total:	6 / 104 mg / L

WINEMAKING PROCESS

This wine, which comes from our Chardonnay vineyard, was first put into stainless steel tanks from which the free-run juice was drained having undergone a 24-hour skin-contact maceration. Once the fermentation had begun, the must was racked into 225-litre French oak barrels with “evolution” char. The staves of the barrel base were uncharred, while those of the central part had a light char and the upper staves had a heavier char. The wine stayed in barrel for around 5 months with regular stirring of the lees. The final result is a winemaking work of art.

GROWING SEASON

The 2020 vine cycle was marked by a cool spring and a late start to the summer season which then went on almost till the end of October. Rainfall was the annual average for our wine estate. This weather pattern caused a delay in the ripening process. Our wines showed very good ripeness and slightly higher levels of alcohol.

TASTING NOTES

The wine displays an intense straw-yellow colour with golden glints. It is brightly-coloured with an abundance of tears on the inside of the glass. Smooth and dense on the palate, this wine has very good structure with distinct smoky hints and a lingering finish.

