

VIÑA CONSOLACIÓN CHARDONNAY

Name of the wine:	Viña Consolación Chardonnay
Wine type:	White wine from “Tierra de Castilla”
Area of production:	D.O. Pago Guijoso
Vintage:	2023
Vintage qualified by the D.O. as:	Very good
Grape variety:	100% Chardonnay
Bottle type:	Burgundy
Cases and bottles:	Cases of 6 and 12 bottles of 75cl
Alcoholic degree:	12,5% Vol.
Total acidity:	6.34 g/l
pH:	3.20
Volatile acidity:	0.24 g/l
SO2 free/total:	14/96 mg/l

WINEMAKING PROCESS

Direct extraction method free-run juice following a cold skin-contact maceration, then fermentation in temperature-controlled stainless steel tanks for around eight to ten days. Once the alcoholic fermentation is completed a weekly bâtonnage is done over a period of three months before the wine is prepared for bottling. In vinifying this way, we achieve a wine with excellent aromatic balance and superb volume on the palate.

GROWING SEASON

The 2023 vine cycle had normal, average rainfall in spring, followed by hot weather in summer with mild night temperatures that enabled the grapes to ripen with perfect balances between sugar and phenolic ripeness

TASTING NOTES

A very clean, brilliant pale straw colour with greenish glints. On the nose, tropical fruit aromas, such as ripe pineapple, come to the fore, along with attractive notes of apple and banana. On the palate this wine has a wonderful silky, smooth texture.

