

## *Description*

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*Varieties:* 100% Chardonnay.

*Harvest:* Hand harvest in small cases.

*Winemaking:* Whole cluster pressed and 50% of the wine is cold macerated with the skins to extract the aromas.

Fermentation at controlled temperature of 16°C: 50% in French oak barrels and 50% stainless steel vats.

*Climatology of 2014:* 2014 will be remembered for the relatively low summer temperature and quite abundant rain, which resulted in a slow but very good ripening of the grape.

## *Viticulture*

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Alella is characterized by the sandy texture soil called "sauló". It is a very poor in nutrients soil with low water retention and a moderate pH. The grape comes from Can Matons vineyard located in the town of Santa Maria de Martorelles. The parcel is 1.27 hectares with 3,779 vines and a plantation framework of 2.8 x 1.2 meters. The vine conduction is the cordon royat system. A short pruning is done.

## *Technical Info*

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Alcohol content: 13.0% vol.

Sugars: 1.6 g/L

Total Acidity: 5.7 g/L

pH: 3.10

Volatile Acidity: 0.38 g/L

Total SO<sub>2</sub>: 98 mg/L

## *Tasting Notes*

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Straw tinged yellow with gold reflections, lustrous and with uncertain glycerin density. Abounds in toasty creamy oak aromas together with fine and floral notes. Similarly elegant on the palate with a consistent, harmonious creamy, smoky oak character, delicately herbal notes and a touch of hay.



*Bottles*

750 mL



*Case*

6 bot.