



Batán de Salas Chardonnay 2014

VARIETY

Chardonnay 100%

Alcohol: 13%

Winemaker: Nicolás Brun

Winemaking

A 85% of the Chardonnay, is fermented for 15 days between 15-17° C, in stainless steel tanks, another 15% is fermented in new American oak barrels, the Gewürztraminer has been also fermented in stainless steel tanks, and 50% of it come from the previous vintage, so the final blend end up as a dry white wine with less than 2 grams of residual sugar.

TASTING NOTES:

COLOUR: it has a clean and bright appearance with a lemon yellow colour with steely shades.

AROMA: Intense and franc with aromas to tropical and citric fruits, recalls to butter and vanilla coming from the vinification of the Chardonnay barrel and from the reduction of the Gewürztraminer.

PALATE: It repeats the sensations found in the nose and it is fresh with a silky complexity that leaves a velvety feeling and a long aftertaste that invites to drink again.



consejo regulador de la denominación de origen

SOMONTANO