

# THE NEW Chardonnay



CRAMELE  
RECAS



<b>Year:</b>	2024
<b>Variety:</b>	Chardonnay
<b>Alcohol content:</b>	13 %
<b>Appellation:</b>	DOC Recas
<b>Acidity:</b>	5.4 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.610 kg



## | Viticulture and Vinification |

Chardonnay comes from selected parcels of our best grapes. As befits a premium product, extra attention is applied to all facets of the production. Fermentation is partially in new French oak barrels. These are carefully hand stirred after fermentation to maintain the yeast in suspension and allow extraction of additional palate weight. This process is known as battonage and is employed three times per week until the desired flavour profile has been achieved. Oak selection is important in this wine and a combination of different toasting intensities are used on the oak to incorporate another level of flavour complexity.

## | Tasting notes |

Golden yellow, vague greenish reflections, good limpidity. Aromas of vanilla, flowers, ripe white fruits (white peaches, pineapple). A corpulent wine, with intense aromas, good acidity, emphasized acidity, with a background of honey with slight citric aspects, exceptional aftertaste.

## | We recommend this wine with: |

Hard and semi-hard cheeses, cheeses with external mold (Brie, Camembert), Caesar salad, oven dishes with sauces and reductions, chicken and turkey dishes, benthonic fish (turbot), large crustaceans (lobster, langoustine, river lobster), tuna steak, fish stew, desserts with vanilla, peaches, mango, pineapple.

## | Serving temperature:|

8°C - 10°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml