



Epílogo



Grape Variety

100% Chardonnay



Elaboration

Rigorous selection of the best Chardonnay grapes from the vineyards located in La Sierre de Silves. The harvest takes place at night to guarantee the ultimate freshness of the grapes.

The free- run must is obtained from direct bleeding, followed by a short pelicular maceration, static tracking and fermentation process at a controlled temperature of 16º.

During the final production stage, the wine is stored in french and american oak barrels.



Analysis

Alcohol (% vol): 13.0 ± 0.5

Volatile acidity (g/L): < 0.5

PH: < 3.40

Total Acidity (g/L): 5.5 ± 0.5

Free SO2 (mg/L): 35 ± 5

Total SO2 (mg/L): <150

Sugars (g/L): 2 ± 1



Tasting Notes



Bright yellow color with golden highlights.



Bouquet of aromas with tropical and floral hints well integrated with toasted bakery and smoked notes.



Round and mellow on the palate, pleasant aftertaste with hints of oak



Gastronomy

Ideal partner for rice, grilled, seafood, pickles and blue fish.

Perfect drinking temperature
6 to 8°C.



Logistic Information

Pallet	Cases	Bottles	Weight	Container 20'	Container 40'
Europalet	125	750	1025	11 Palets	24 Palets
VMF Palet	150	900	1225	10 Palets	20 Palets