ELEMENTOS

AGUA – ELEMENTOS BLANCO

Varieties: 80% Chardonnay – 20% Macabeo

Oak: No

Planting: Trellised, 3 x 1,5

Terroir: Limestone

Harvets: Hand-Picked

Winemaking: Selection of grapes took place in the vineyard and cellar. Soft pressing. Cold maceration. Fermentation in stainless steel tanks at a controlled temperature (14 ° C and 15 ° C).

Tasting Note:

<u>View</u>: Golden yellow clean and shiny.

Nose: Intense nose, fruity with aromas of citrus, tropical fruit and complexity, balsamic type appear flavorings.

<u>Taste</u>: The palate is fresh, slightly doomed, with good pace, palatability and leaving a long and pleasant memory.

Gastronomy: Perfect for a wide range of food, with dignity can accompany hot and cold appetizers, rice, pasta and fish. Best before the year after its preparation.

Service: 12- 14 °C.

Awards: Vintage 2013, Bronze Medal – International Wine Guide 2014.



AGUA ELEMENTOS BLANCO

TECHNICAL DATA:

Degree: 13% Vol.

Ph: 3,30

Acidity: 5 gr/l en Tartaric

Volatile Acidity: 0,30 gr/l

Reducing Sugar: 1,80 gr/l

SHEET LOGISTIC:

Bottle: Bordeaux

Cork: Extruded / Synthetic

Capsule: Water Mixed

Labels: Elementos Agua

Box: ELEMENTOS, no separators

