



L'ERA CHARDONNAY 2016

L'ERA wine is named for one of the most representative outdoor spaces of Catalan farm homes: the "era" for threshing grain. This space is located at a certain altitude to take advantage of gentle and constant winds necessary for blowing on the grain after it has been threshed.



GRAPE VARIETIES Chardonnay 100%.

APPELLATION OF ORIGIN D.O. Penedès.

TASTING NOTES

This white wine is young, fresh and expressive. It has shades of cold and clear yellow. It is generous in floral aromas, with hints of ripe banana. The palate is silky and suggestive and has a lingering finish.

FOOD PAIRING

Ideal with the first course or with aperitifs. We recommend serving it at 8 °C.

SOIL TYPE

This Chardonnay grows on a chalky-clay soil, and with a slightly alkaline pH. The vigour of the vineyard is controlled with the use of plant roofing.



CLAY SOIL



SANDY SOIL

VINTAGE 2016

The year has been very hot and with little rainfall. Although was a dry year, the August rains helped the different varieties, assuring optimal levels of maturity.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes collected in boxes. Destemmed to prevent herbal or bitter notes. Double selection in the vineyard and later on table. Refrigeration of the grapes for 24 hours before entering the Cellar at 10 °C. Delicate pressing with low yields. Fermentation at 15 °C.

ALCOHOL/VOL

12% Vol

TOTAL ACIDITY

3.88 g/l

PH

3.43

RESIDUAL SUGAR

0.9 g/l

SULPHUR CONTENT

141 mg/l

VITICULTURE

Ecological performance standards

VINETRAINING

Cordon Royat

ALTITUDE

220m

VINE AGE

Average of 15 years old

YIELDS

Chardonnay 6.300 Kg/Ha