

# Élez

Pago Finca Élez

## Chardonnay Fermentado en Barrica

### 2021

92

Suckling

96

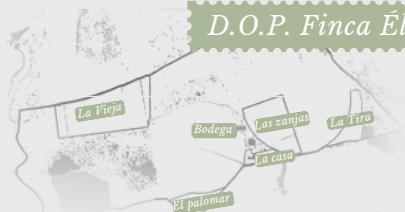
Decanter

Connects with the tradition of great wines of this variety with origin in Pago Finca Élez. Subtlety and elegance that are features that characterize it.

### You'll like it for

The perfect balance it has, between varietal aromas such as white, yellow and tropical fruit and delicate notes of aging.

#### D.O.P. Finca Élez



#### Varietal

100% Chardonnay.

#### Vineyard

Estate wine from the plot La Vieja-Finca Élez-El Bonillo (Albacete) at an altitude of around 1000 meters above sea level.

#### Soils

Sandy clay loam on a limestone base.

### HARVEST 2021, A SERENE VINTAGE.

- Mild temperatures in spring.
- Summer heat waves.
- Long and soft ripening.

#### VINTAGE

- Early in the morning to keep the temperature of the grapes low until it enters the winery.



#### Production and aging

The process includes destemming and maceration at 15°C for 8-9 hours, using only juice from grapes pressed at less than 0.8 bar of pressure. It is then statically settled for 36 hours and fermented at less than 17°C in French oak foudres and barrels. After fermentation, the wine is aged on its lees for 8-10 months with batonnage to enhance its smoothness and complexity.

#### Tasting notes:



**APPEARANCE:** Pale gold.



**NOSE:** Varietal aromas such as white, yellow and tropical fruit and delicate notes of aging.



**PALATE:** The finish is long, leaving the memory of the unique traits that the terroir provides.



*Alcohol*  
14% Vol.

*Volume*  
2909 Bot.

#### PAIRING

Lobster, grilled white fish, white meats and soft cheeses.

