



FLOR DE SABINA White 2021



VINEYARD OF ORIGIN: Flor de Sabina comes from vineyards at high altitude, with an extreme continental climate. The soils are poor, stony with sedimentary rock composed of limestone and clay.

CLIMATE: Continental, alternating very cold winters and hot summers, with large temperature differences between day and night.

VARIETIES: Chardonnay

ALCOHOL CONTENT: 13,5

PRODUCTION: Controlled and less than 7.000 Kg / HA

MACERATION: Cold maceration for 12 hours. Controlled alcoholic fermentation between 12 to 16° C.

VINIFICATION: Controlled fermentation between 15-17°, aging on its lees for 4 months.

PRODUCTION: 21.300 Bottles.

ORGANIC WINE: The work in the winery has been carried out under organic wine guidelines since 2011. The climate of the area favours organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

CLIMATIC CONDITIONS FOR THE 2021 HARVEST

The winter of 2021 will be remembered for its intense cold and heavy snowfall. Even in the spring, temperatures remained somewhat cooler than usual, although rainfall remained at the usual levels throughout the cycle. With no major heat waves towards the end of the summer, the harvest brought good quality grapes.

TASTING

Flor de Sabina Blanco 2021 is the freshest and fruitiest version of our Chardonnay. With good intensity on the nose and palate it presents a delicate blend of citrus, tropical fruits, fresh apples and floral aromas.