

VEGA SINDOA

# Chardonnay



## Type

Dry white

## The vineyards

The vineyards on the floor of the Nekeas Valley are chosen because their pale, fresh soils yield grapes with good acidity and medium concentration.

## The varieties

100% Chardonnay

## A few technical notes

Cold skin maceration for several hours. Must obtained solely by the saignée method. Long, cold alcoholic fermentation in stainless-steel vats. No malolactic fermentation.

## Temperature

Ideal serving temperature: between 7°C and 10° C.

## Tasting notes

2011. Bright, pale golden colour. Hints of citric fruit, pineapple and apple. Sparkling, tasty mouthfeel that refreshes and invites you to another sip.

## Best consumed

Thanks to its outstanding acidity, this wine can be consumed, all its freshness assured, within its first three years. After this time, the acidity rounds off, giving way to a long, unctuous finish.

## Gastronomic notes

An excellent aperitif. Ideal with light summer dishes: salad, grilled white fish, prawns, molluscs.

