

## QUERIENTES CHARDONNAY 2016

### PRODUCTION

Produced exclusively from selected parcels in Uclés, Central Castile, at 800 m altitude. The high-altitude vineyards are sustainably farmed, with no use of pesticides and minimal treatments. Grapes are picked in the early morning hours by machine and immediately brought to the winery, where they are destemmed before undergoing a cold soak. A 70 % of the must is fermented in stainless steel tanks at a controlled temperature of 16°C. An additional 30% is fermented in oak casks, achieving very subtle oak notes that add complexity and a rounder mouthfeel to the wine, while respecting the pure expression of the primary fruit.

### TASTING NOTES

A highly versatile wine displaying the pure primary fruit aromas of the Chardonnay without any of the buttery and vanilla notes found in oaked examples. Pale golden yellow colour, showing an elegant fragrance of ripe orchard fruits over a subtle, leesy, mineral note. Medium-bodied, with good concentration and a round, juicy mouth feel. Good length supported by a fresh acidity and moderate alcohol of 12.5%.



### TECHNICAL INFORMATION

Vintage: 2016  
A.O.: D.O. Uclés  
Grape Varieties: Chardonnay  
Alcohol Content: 12.50 % vol. /alc.  
Residual Sugar: 3.37 g/L  
Titratable Acidity: 5.82 g/L  
PH: 3.2