

Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



Organic wine.

Thanks to Finca Élez's unique climate we can grow our grapes fully organic. Its dry air and breezy atmosphere provide good health to our vineyards all year round.

In addition, all the works in the cellar are also done under the guidelines of organic wine. Therefore, both our vineyards and our winery are certified Organic according to the EU Standards.

Climate conditions of the 2016 vintage.

It was a very cold winter with a fresh and rainy spring. The summer was dry and hot, with big differences between the day and night that extended the maturation period to the 19th of September. This long maturation has given us an optimum maturity and a very good natural freshness.

Chardonnay 2016

Vineyards of origin.

La Vieja and La Casa.
Pago Finca Élez. El Bonillo, Albacete, Spain.
Located at 3,543 ft. (1,080 m) above sea level.

Soil.

Poor, loose and well drained, with clay-limy characteristics.

Varieties.

100% Chardonnay

Night harvest.

Production

40 hectoliters / hectare.

Fermentation.

12 hours of maceration at 7° C with the skins, fermentation with temperature control 16° C in stainless steel deposits and finish in new French oak barrels of 300 l.

Ageing.

5 months in French oak barrels over thin lees with "batonnage".

Volume.

6,500 bottles

Tasting notes.

Nose. Fresh and aromatic on the nose. With citrus, honey and tropical fruits with some toasted notes of bread from the oak. It also appears floral and has mineral aromas.

Mouth. The taste is fresh, pleasant with good volume on the mouth. Excellent balance between alcohol content and its acidity, creamy with fresh fruits. The oak is very well integrated into the wine.

View. Very clean and bright golden yellow colour.

ES-ECO-001-CM
Agricultura UE

