

Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



Organic wine.

Thanks to the Finca Elez climate we can produce ecological farming wines. A very dry air and breezy atmosphere provide good health of our vineyards. The works in the cellar are also conducted under the guidelines of organic wine thus obtaining certification.

ES-ECO-001-CM
Agricultura UE



Chardonnay 2018

Vineyards of origin.

Viña 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 good drained, with clay -limy.

Varieties.

Chardonnay 100%

Night harvest.

Production

45 hectoliters / hectare.

Fermentation.

12 hours of maceration before fermentation with the skins, for better extraction of aromas. Fermentation with controlled temperature at 16oC. After fermentation the lees have been stirred for obtaining more volume in the mouth.

Volume.

10,000 bottles.

Tasting notes.

View. Pale straw-colored, with golden reflections, very clean and elegant.
Nose. Fruity and fragrant on the nose, with very good and intense aromas, offering a harmonious combination of white and tropical fruits.

Mouth. On the mouth the wine is pleasant with glycerin sensations, with a well balanced acidity and very good structure, creating pleasant tactile sensations and a suggestive reminder of fruit.
Long end with pleasant and complex aromas, coming back fruity notes, yeasts and dried fruits and nuts.