CASTAÑO MACABEO CHARDONNAY 2015

Of a very shiny and clean yellow, it shows the rich aromas of each varietal as white fruit (apples, pears) and the delicate tropical ones (pineapple and banana). On the palate, it is complex, but mellow and and fresh. It has a silky structure and balance on a creamy long ending.

Type	White wine with a brief ageing
Varieties	50% Macabeo, 50% Chardonnay
Ageing	60 days for Chardonnay
Temperature	Cool, but not cold (10-12ºC)
Appellation of Origin	DO Yecla
Height and orientation	500 m / North – South in El Espinal
	750 North – South in Las Gruesas
Type of soil	Sandy with some clay for Macabeo
	Sandy limestone for Chardonnay
Average age of vineyard	over 20 years old
Planting density	2777 vines / ha
Kind of pruning	Short. Planted in trellises
Yielding	4-4500 kg / ha
Harvest	Chardonnay: mid August 2015
	Macabeo: first week of September 2015
Fermentation and maceration	Fermentation for 15 days, partially in oak barrels
Fermenting temperature	15ºC
Malolactic fermentation	no
Stabilization	cool stabilizing

Alcohol	12.5%
Ph	3.15
Residual Sugar	2.1 gr/l
Total Acidity in Tartaric	5.80 gr/l
Total SO2	115 mg/l

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