

TECHNICAL SHEET: **PETIT NOC CHARDONNAY 2020** Petit Noc Chardonnay is an aromatic, very fruity, soft and light wine to enjoy at any time of the day.

TASTING NOTES:

- Colour: Bright yellow straw with greenish highlights.
- Smell: Intense and fruity aroma of apple and pineapple.
- Flavour: Fresh, tasty and long.

PAIRING:

Ideal to combine with salads, seafood, fish and white meat.

Service temperature between 8–10 °C

VINEYARD:

- Located in Los Yébenes, Toledo
- Altitude of 850 m
- Soil of gravel, clays and limestone with a slope of 25%.
- Surface 3,5 ha

WINEMAKING:

Night harvest to reach the grapes to get to the winery with maximum quality.

Manual selection and de-stemming of the grapes followed of the alcoholic fermentation in stainless steel tank. Aging on lees for 5 months until bottling



VARIETY:	AGING:	APELATION:	COUNTRY OF ORIGIN:
100% Chardonnay	5 months on its lees, in stainless steel tank	I.G.P. Vino de la Tierra de Castilla	Spain
HARVEST DATE:	VINEYARD YIELD:	ALCOHOLIC GRADE:	TOTAL ACIDITY:
18/08/2020	6.000 kg/ha	12,5%	6,4 g/l tartaric
BOTTLING DATE:	PRODUCTION:	PACKAGING:	RESIDUAL SUGARS:
25/06/2021	800 cases	6 bottles per case	<1,5 g/l