

1HA

Una Historia
CHARDONNAY

2020
White Wine

Grape variety

100% Chardonnay

Soil

Viña Urrutia.
Clay-limestone soil.

Harvest

September 2020

Winemaking

Manual harvest and soft pressing of the grapes. Two-third fermented in egg-shape concrete tanks and one-third fermented in French oak barrels from the Vosges forest.

Aging in barrel

Aged for 6 months: two-third on lees in egg-shape concrete tanks, one-third in French oak barrels from the Vosges forest.

Limited production

748

Service

16°C-18°C. (60° - 65° F)

Color

Bright lemon yellow color.

Nose

Citrus aromas on the nose with floral and mineral notes.

Palate

Fresh and well-balanced on the palate, with a long finish.

Food pairing

Shellfish, iberian ham, soft cheeses, white and fatty fish, rice, white meats and vegetables.

