

RESERVA  
CHARDONNAY  
2018



DOS ALMAS  
*Famiglia Zonin*



## VINEYARDS

**VARIETY** Chardonnay 100%

**DENOMINATION OF ORIGIN** Casablanca Valley

**SOIL** Sandy clay with a depth of 2 metres.

**HARVEST** The harvest was carried out from 7<sup>th</sup> to 24<sup>th</sup> March, the moment when the grapes possess their best aromatic qualities. The bunches are harvested by hand, during the first hours after sunrise, before being transported and carefully selected, to ensure the quality and character of this grape variety grown in the Casablanca Valley.

**VINTAGE** The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

## VINIFICATION

**FERMENTATION** 100% of this wine was fermented in stainless steel tanks to preserve the varietal aromas.

**AGEING** After fermentation, the wine was aged over its lees for 6 months and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment. 25% of the wine was aged in French oak for the same period of time as the part that retained its fruity component.

**TECHNICAL DATA** Alcohol: 13% ABV; pH: 3.52; Tartaric Acid: 6.5 g/L; Residual Sugar: 1.75 g/L.

**AGEING POTENTIAL** This wine can be stored for up to 5 years in optimum conditions.

## TASTING NOTES

**COLOUR** This wine is a bright, pale yellow.

**NOSE** The nose is elegant and expressive with prominent aromas of tropical fruit, such as pineapple, with soft notes of vanilla and dried fruits contributed by the ageing in French oak.

**PALATE** This is a good body and delicious acidity. The finish is soft and dominated by tropical fruit and smooth vanilla.

## PAIRINGS

Best served at between 8 °C and 10 °C, this wine pairs well with oily fish, cheese, risotto, shellfish, pasta and white meat.