

MONTADO

VERDEJO CHARDONNAY

BRAND ESSENCE

This wine is inspired in the attributes that define the personality of those who dare to innovate and fly. MONTADO's wine name refers to the desire to ride in a balloon.

An adventure, full of romance and an unforgettable and exciting experience.

It is a tribute to the first hot air balloon flight in Spain in 1783, in front of Carlos' III Royal Court.

We have once again embraced the spirit of adventure and exploration in making our range of MONTADO wines. This sense of discovery inspires every step taken in the winery, every day.

THE 2020 HARVEST

2021 will be remembered for the snow that fell and covered our granite soils like never before.

This is why we will be describing this last harvest as "Purity". From the moment the snow fell, the soil became the major factor in this year's output, delivering a very intense expression of the vines' personality and potential. The wines display great minerality, highlighting the uniqueness of each of our varieties.

It all started on 10th August, when our moscatel grapes were as splendid as they could possibly be. As it is every year, this variety was the first to yield its full aromatic potential, and was used to make Frangantia. These were very good quality grapes, very healthy, concentrated and highly expressive. The key was the decision as to the exact time to harvest each area, plot and variety so as to extract the purest essence of the variety.

Grape varieties: **50% Verdejo & 50% Chardonnay.**

Date of harvest: **August 2021.**

Country of origin: **Spain.**

CONTAINS SULPHITES



The wines made from the 2021 harvest will deliver surprises, with distinct varietal identities that also reflect the soil in which the grapes were grown. These will be aromatic, expressive, unique wines with considerable potential for ageing. The colour and structure of our reds will provide plenty to talk about...

ELABORATION

Montado is a collection of wines that give free expression to the character of the different grape varieties, the objective being to encapsulate the grape's essence in a bottle.

The selected grapes were picked at night to so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures.

The wine was then kept on its lees for at least two months, producing the creaminess that is present in this Montado **Verdejo & Chardonnay**.

TASTING NOTES

Is a golden color with greenish glints. It is made to deliver an explosion of aromas on the nose, a blend of florals, fennel and freshly cut grass from the **Verdejo** grapes along with aromas of citrus fruits from the **Chardonnay**. On the palate it is fresh, buttery and with a long pleasant finish.

SERVING AND PAIRING

Serve at between 9 and 10°C as an aperitif, with shellfish, fish and salads.

ABV: **12.5 %**

Total acidity: **7.05 g/l (tartaric acid).**

Volatile acidity: **0.26 g/l (acetic acid).**

Reductive sugars: **3 g/l.**

Ph: **3.12**