CHISPAS MACABEO – CHARDONNAY 2021

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CHARDO

	Technical data		Winemaker's notes
Appellation	D.O. Campo de Borja	Colour	A brilliant pale straw coloured wine with
Winemakers	Fernando Mora and Javier Vela		greenish tinges and a crystalline aspect
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500	() Nose	Intensely aromatic nose of lime zest, green apple and stone fruits.
	metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone	Palate	Fresh on the palate, full of concentrated fruit flavour, with a clean, crisp finish.
	soils produce fine and elegant wines that are full of local character.	Analysis	
Varietals	60% Macabeo, 40% Chardonnay	Alcohol	13.5% volume
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.		
Winemaking	After the fresh grapes are pressed the must is settled by flotation, once clean it is racked to stainless steel tanks and controlled fermentation takes place at 16°C (pre-maceration of six hours). After clarification and stabilization, the wine is filtered before bottling.		

