

# HACIENDA ALBAE

WWW.HACIENDALBAE.COM

Vintage Family

## THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality of this unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

## CHARDONNAY

Our Hacienda Albae Chardonnay represents the purest identity of the Chardonnay grape. We obtain an ideal balance between fruit concentration and acidity. This grape has adapted perfectly to the La Mancha region, expressing a complex and balanced bouquet.

## THE HARVEST

The grapes are carefully monitored during their maturation in order to obtain a wine that expresses the freshness and elegance of this variety. The goal is to harvest the grapes with an ideal balance of acidity and fruit concentration. After careful assessment in the vineyards, the grapes for this wine are picked at their optimal ripeness. The grapes are harvested at night in the middle on August.

## WINEMAKING

Grapes are cooled to 10°C to keep their varietal expression and cold-soaked for five hours in order to extract the varietal aromas located in the grape skins. After the grapes have been pressed, free-run and freshly pressed juice are transferred to tanks where they naturally settle. The clarified juice is fermented at 13°C for a period of around 3 weeks. Subsequently, wines are aged over its lees in French oak barrels for two months, granting the wine nuances of freshly toasted oak.

## TASTING NOTES

Pale yellow with green hues. It is a complex wine with the aroma of pineapple, exotic fruits and green apple. Its short time in oak gives a light oak background. The mouthfeel is rich, ample and very persistent.

Food pairing: perfect companion for fish, seafood and white meats.

## WINE PROFILE

Average production: 6.500 kg/ha.  
Harvest date: Mid-August.  
Varietal: 100% Chardonnay.  
pH: 3,5  
Alcohol: 13,0  
Residual sugar content: 1,5 g/l.

