



CHARDONNAY

The Chardonnay of Manuel Manzaneque is noticed by its freshness, thanks to the height of its vines of 1080 meters, and to the excellent balance between the fruit and the wood. It is one of the great white wines of Spain and was the first of all the Spanish Chardonnays to gain a medal in the world-wide contest of Chardonnays of Burgundy. In order to elaborate it, we carry out the grape harvest at night, to collect the grape at very low temperatures and apply pelicular maceration for ten hours to extract the maximum of precursors of aromas and primary aromas (fruit and floral) present in the skin of the grape. Fermentation takes place at 16 °C in French barrels from the valleys of Allier and Tronçais, that is to say with extra fine grains, to respect the fruit to the maximum. The grapes are cultivated for between 3 and 12 months, depending on the year, with daily battonage of the fine substances, that provides a greasy and buttery taste in the mouth. It is very elegant and balanced.

VIÑEDOS Y BODEGA
MANUEL MANZANEQUE

