

Albret

FINCA EL ALBA

VINTAGE: 2024

GRAPE VARIETIES: Chardonnay

TECHNICAL DATA:

Alc. per.: 13%

Acidity: 5 g/l

pH: 3,32

Residual sugar: 2,6 g/l

VINEYARD:

"El Alba" means *dawn* in Spanish, and this Finca Albret plot gets its name from the fact that the traditional harvest usually concludes at sunrise. This 21-year-old Chardonnay vineyard is located close to Cadreita (Ribera Baja, Navarra) in Spain. There are 4,000 vines per hectare on the plot. These vines thrive on calcareous, pebble-rich limestone soils. The limestone profile descends to a depth of 14 meters, where clayey soils are found. This final layer retains humidity and increases the vineyard's resistance to hot weather.

The management of the vineyards aims a balance environment to protect the grapes against extreme heat, avoiding aromatic losses. Hydrological management is also important to maintain this balance and reach its full aromatic potential. This type of soil and weather provide higher volume wines, elegance and a fruity long finish.



WINEMAKING:

Hand picked harvest at night. Pellicular maceration for 12 hours at 8°C. Alcoholic fermentation in small French oak barrels from specially selected forests, where the grape profile is respected. Aged on its fine lees for six months with frequent bâttonges. In small 225-litre barrels for 6 months.

TASTING NOTES:

COLOUR:

Bright and yellow colour.

AROMAS:

Intense fruit aromas of ripe apricots, pineapples, and lime, delicately complemented with elegant floral notes. The hints of vanilla from the barrel ageing, round, offer an interesting and complex nose.

MOUTHFEEL:

Harmony of flavours on the palate. Full, fresh, and perfect acidity. The fruit is very present, integrating the oak character from the barrel ageing process. A round, very pleasant wine.

PAIRING:

Shellfish, fish soups, rice and Paella, grilled vegetables and pan-fried fish.

Recommended service: 12°C
Contains **sulphites**.