

Albret

EL ALBA

CHARDONNAY



El Alba means Dawn in Spanish. The Chardonnay grapes, planted on very poor, stony soils, are picked at night, avoiding the hot midday sun, to ensure freshness at the start of the fermentation which occurs in a gradual, controlled manner, showcasing the character of the terroir it comes from.



Chardonnay 100%. Hand harvested at night.



Aged in 100 % French oak barrels for six months on its own fine lees with regular bâtonnages.



Bright yellow colour.

Intense fruit aromas of ripe apricot, pineapple and lime, delicately complemented with elegant floral notes. The hints of vanilla from the barrel ageing round off an interesting and complex bouquet.



Harmony of flavours on the palate, full and fresh with perfect acidity. The fruit is evident and well-integrated with the oak from the barrel ageing, making it a round and very pleasant wine.



All types of fish and seafood, baked, grilled, pan fried and in soup. Vegetables and poultry.

