

Bronze Medal – Finger Lakes International Wine Competition

BLACK ELK CHARDONNAY

Varietal Composition: 100% Chardonnay

Vintage: 2015

Grapes origin: Castilla, Spain

Analytical Data:

Alcohol content 12.5 %

Sugar rests 3.2 g/l Dry

Ph 3.35

Total Acidity 5.2 g/l Tartaric

Harvest Date 1st week of September

Vinification Fermentation in stainless steel, temperature-controlled vats. Fermentation/maceration 12 days
Ageing Three months over lees-stirred weekly

Organoleptic data:

Sight

Beautiful yellow color with greenish glints, clean, bright and clear. Very attractive to look at, and inviting to drink.

Bouquet

Aromatically intense, elegant and subtle. Intense aromas to butter, honey and lime tree showing up. Very complex and pleasant.

Flavor

Fresh from the beginning, smooth and silky, full-bodied and with backbone. Tropical fruit flavors combine with refreshing acidity to give a wine that is lively, fresh and pure. Very easy to drink but attractively strong and with personality that leaves no one indifferent.

Pairings:

Accompanies perfectly with fresh fish or stir-fried vegetables. Rice and pasta dishes increase in stature with this wine.

