

FINCA LOMILLA

VDTL Castilla



Chardonnay

Discover the richness of this fresh and vibrant wine, made from 100% Chardonnay grapes, highlighting the variety's pure and expressive character.

This wine shines with a golden hue and aromas of ripe apple, pineapple and mango, enhanced by a hint of citrus zest. On the palate, it's smooth and balanced, with peach, honey, and a refreshing minerality.

The finish is long, with a refreshing acidity that keeps it lively and crisp.



ORIGEN:

Appellation: Vino de la Tierra de Castilla

Soil: Blend of clay, limestone, and sandy deposits

Climate: Extreme continental with long hot summer

Altitude: 600 - 800 m.



WINE:

Type: Young white wine

Grape variety: 100% Chardonnay

Vines: 15-20 years old

Alcohol: 11% vol.



SERVING:

Pairing: Poultry, stews, red meats and tapas

Serving temperature: 16°C - 18°C



PARAMETERS:

Residual sugar: 2,2 gr/l Volatile acidity: 45 mgr/l

Tot. acidity in tartaric acid: 4 gr/l Total SO: 110 mgr/l



CODES:

EAN Bottle: 8436549701795 HS Code: 22042183

EAN Case: 8436549701849



LOGISTICS:

Units on pallet (EURO120x80x175): 750 bottles

Cases: 125 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 300 mm / 1,15 kgs

Gross weight pallet: 905 kgs

Scan for more info!

