



ALBAMAR

CHARDONNAY 2009

COMPOSITION

- Chardonnay 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 22th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 15 days
- Fermented in Stainless steel tanks

TASTING NOTES

Golden yellow color with green hints. Tropical aromas, with a distinct note of ripe green apples and a touch of papaya. In mouth, the feel is one of freshness and fruit. This impression is reinforced by a balanced acidity and an elegant creaminess. Combined with a long finish, the result is approachable and easy to drink.

CHEMICAL ANALYSIS

- Alcohol 13.3% by volume
- pH 3.47
- Total acidity 6.3 g/L expressed in Tartaric acid
- Residual sugar 2.3 g/L

