



VILA CLOSA

CHARDONNAY



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

100% Chardonnay



VINIFICATION

Pellicular maceration at low temperatures. Partial fermentation in stainless steel tanks and in French oak barrels. Subsequent ageing with lees



AGEING

Aged for 4 months in French oak barrels with occasional "bâtonnages"

TASTING SHEET



DESCRIPTION

Highest expression of our calcareous "terroir". Produced from old, low-production vines. Limited-production wine: only 3,000 75 cl. bottles are produced.



TASTING

Bright yellow, the colour of new gold.

On the nose, a good complexity of penetrating aromas of tropical fruits and hints of sweet spices derived from barrel ageing.

In mouth, dense and unctuous. Full-bodied with a fresh acidity that evolves towards an extraordinarily long and balanced finish, in which the fruit reappears together with fine toasted nuances.



ACCOLADES

2019	Gold medal +90 Gilbert Gaillard
2018	Gold medal Gilbert Gaillard
2016	Gold medal Gilbert Gaillard