



JEAN LEON.

Terrasola Chardonnay 2009



Appellation of origin: Penedès

Grape varieties:

60% Chardonnay, 40% Xarel·lo

Date grapes picked:

Chardonnay (18th August 2009)

Xarel·lo (12th September 2009)

Vinification:

Type of fermentation: Fermented at a controlled temperature in stainless steel tanks.

Length and type of aging:

Light aging in barrels followed by light aging in the bottle.

Month wine was bottled: February 2010

Length of bottle aging before release: Minimum 1 month

Technical data:

Alcohol level: 13 %

Approximate lifespan in a proper cellar: 2 years

Formats available: 75 cl

Winemaker's comments: Pale yellow in colour, clean and brilliant. Very intense aromatically, with notable aromas of tropical fruit (pineapple, mango and papaya), typical of the Chardonnay variety, on a base of fennel and aniseed, typical of the Xarel·lo variety. Particularly fresh on the palate thanks to its balanced acidity, with a long, persistent finish.

Serving suggestions: It can combine perfectly with fish "tapas", such as small cuttlefish or deep-fried squids, and shellfish "tapas", such as cockles or mussels. It is also perfect to go with seafood salads.

Serving temperature: between 7° and 9°C.