



FINCA VALONGA

desde 1931

FINCA VALONGA CHARDONNAY



Vintage	2018
Grapes	100% Chardonnay
Grapes origin	Finca Valonga vineyards Pago Francés
Winemaking	The must originating from a night harvest is obtained after a cold maceration of 15 hours at 9°C. After that ferments and macerates in a controlled fashion on its Leeds at 18°C in inox tanks for 27 days
Tasting note	Pale yellow color with green notes clean and brilliant intense nose with varietal expression (hazelnut, toasted) with tropical fruit notes (pineapple, grapefruit) with white meats, smoked, fish and cured cheese
Ideal	
Serving temperatura	6°-8°

Alc 14% Acidity 6,6 Sugar 2,2

Presentation Bourgogne 75 cl. Cases x 6
Production 25.000 bottles

Awards and punctuations

GOLD Medal CATAVINUM World Wine&Spirits Cometicion 2019

92 pts Guia de la Semana Vitivinicola 2018

90 pts Guia Repsol 2017-18

Silver Medal Competition TOP WINES 2018

91 pts Guia de la Semana Vitivinicola 2017

92 pts MEDALLA DE ORO AKATAVINO 2017

**Single vineyards
State bottled**

EAN: 8 437000 958062

Certificado por **BUREAU VERITAS**
IGP VALLE DEL CINCA

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