



FINCA VALONGA

desde 1931

FINCA VALONGA Chardonnay



Vintage	2019	
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 13%	Acidity 6,8	Sugar 0,88
Presentation	Bourgogne 75 cl. Cases x 6	
Production	25.000 bottles	

Last awards and punctuations :

- ◆GOLD medal CATAVINUM WORLD WINE&SPIRITS 2020
- ◆90,15 points WINE UP ! GUIDE 2020
- ◆89 pts VIVIR EL VINO GUIDE 2020
- ◆92,5 pts GOLD CIVAS Medal AKATAVINO Competition 2019
- ◆SILVER Medal CATAVINUM World Wine&Spirits Competition 2019
- ◆92 pts Guia de la Semana Vitivinicola 2018
- ◆90 pts Repsol Guide 2017-18
- ◆SILVER Medal TOP WINES Competition 2018
- ◆91 pts Guia de la Semana Vitivinicola 2017
- ◆92 pts GOLD Medal AKATAVINO Competition 2017

**Single vineyards
State bottled**

EAN: 8 437000 958062

Certificado por BUREAU VERITAS
IGP VALLE DEL CINCA

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