

**MANUEL MANZANEQUE CHARDONNAY 2007
D.O. FINCA ELEZ**

VINEYARD OF ORIGIN: Viña Vieja and La Casa-Elez Estate – El Bonillo (Albacete) – ca. 3000 ft. Altitude.

SOIL: Poor, loose and good drained, with clay-limy characteristics.

VARIETIES: Chardonnay, harvest during the night

NIGHT HARVEST

FERMENTATION: 12 hours of maceration with the skins.

Fermentation with temperature control, 16°C, in new French oak barrel (Allier, Nevers, and Troçaise)

MATURING 10 months in oak barrel over thin lees with “batonnage”

VOLUME: 30.000 bottles



WINE TASTING NOTES:

Very intensive aroma, where predominate the primary ones. Especially green apple and floral aromas. Citrus fruits notes (grapefruit, lemon and tangerine) follow of tropical fruit that predominate. Both very well balanced with the barrel toasts that gives vanilla, balsamic aromas and spicy (rosemary, thyme and fennel).

The taste is fresh, pleasant and fleshy emphasizing the tropical fruit and the toasty flavours; sponge cake, bread roll, vanilla and butter. Very oily thanks to our work with the thin lees. It is very well balanced, fruit-wood and acidity-alcohol. Long and very pleasant aftertaste.