



Quinta do
Lagar Novo

CHARDONNAY RESERVE 2015



REGION // Lisbon

GRAPE VARIETY // Chardonnay 100%

HARVEST // In the first week of September, when the grapes were in excellent ripeness and sanity. Collected by hand to boxes of 18 kg went directly to the winery.

WINEMAKING // The fermentation was in French oak barrels with a controlled environment of 14° C and using natural yeast. Once the fermentation process has finished, the sediment is agitated (batonnage), over eight months.

ANALYTICAL PARAMETERS // Alcoholic content 13.5% Vol, Total Acidity 6,1g/dm³ pH 3.38.

BOTTLING// 4.000 bottles in May 2015.

TASTING NOTES // A full bodied wine, elegant and very balanced which also reflects on its good grape variety.

COLOUR // straw yellow Bouquet. A hint of smoke, honey, dried fruits and some apricot.

SERVING SUGGESTIONS // Fish, seafood as well with sushi, white meat, cheese, pastas.

SERVE // 10^a - 12°C