



Amigo Sancho

CHARDONNAY 2024

Grape variety

Chardonnay 100%

D.O.P La Mancha

Serving temperature

Serving cold, Between 6°C y 8°C

Pairing

It is ideal to combine with white and smoked fish, seafood, white meat, pasta, roast chicken and brie cheese.

Winemaking

We select the best Chardonnay grapes from our vineyards at their optimal moment of ripeness that have been harvested first thing in the morning, thus avoiding the source of heat and oxidation during the harvest to the winery. With the greatest care in the winemaking process, we obtain this fresh and young varietal wine, a wine that is easy to drink and enjoy, very pleasant and uncomplicated.

Taste note

Young wine of a gold yellow color, great aromatic intensity that reminds us of tropical fruits with a citrus background. In mouth, pleasant and refreshing, it has an excellent balance between sweetness and acidity makes this wine a very palatable option

Technical data

ALC: 12,50%VOL

AT: 5,50 gr/lit

AV: 0,30 gr/lit

PH: 3,40

AR: < 4,0 gr/lit

SO2 L: 27 ppm

SO2 T: 113 ppm

Format

Bottle: Bordelaise Lux Natura 750 ml. PV 410 gr/PT 1160 gr

Cap: Cork Diam 44x24,5 mm

EAN code: 8437003047268

Box: 6 unidades/DIM: 222X148X314 mm/PV 260 gr/PT 7,60 kg

Euro pallet: 100 boxes/600 bottles/4 layers of 25 boxes.