torralbenc

VI DE LA TERRA ILLA DE MENORCA

chardonnay 2024



Grape varieties	Chardonnay
Alcohol	13,5 % Vol.
Vintage	2024
Tasting note	A bright, clean white wine with a lemon-yellow colour and golden reflections. On the nose, it displays a complex aromatic profile, with notes of stone fruit such as apricot and peach, alongside hints of white fruit, including pear and apple. These aromas are complemented by subtle bakery notes of brioche and butter. On the palate, the wine offers good volume and remarkable freshness. It is rich and textured, yet balanced by its vibrant acidity. The finish reveals intense citrus and nutty notes, together with a hint of salinity. The wine is harmonious on the palate, leading to a long and persistent finish.
Elaboration	Torralbenc Chardonnay 2024 is made from carefully selected, hand-harvested grapes to ensure the highest quality. The grapes are chilled to undergo pre-fermentation maceration, enhancing their aromatic profile. The must is obtained through gentle pressing to ensure delicate extraction. Fermentation takes place in stainless steel tanks. The wine is then aged for six months in French oak barrels, where bâtonnage is carried out, adding structure and a rich, creamy texture. Finally, the wine rests in the bottle before release, allowing its profile to refine and reach its fullest expression.