

# torralbenc

VI DE LA TERRA ILLA DE MENORCA

## chardonnay 2023



Grape varieties Chardonnay

Alcohol 13,5 % Vol.

Vintage 2023

Tasting note A white wine with a lemon-yellow color and golden highlights, bright and clear. On the nose, it is complex: notes of stone fruits such as apricot and peach stand out, along with nuances of white fruits like pear and apple. These aromas are complemented by subtle hints of bakery, brioche, and butter. On the palate, it is a full-bodied wine. Creamy and well-balanced thanks to its lively acidity. On the retronasal, one can perceive intense notes of citrus and vanilla, along with a hint of salinity. The tasting experience is harmonious, culminating in a long and persistent finish.

Elaboration Torralbenc Chardonnay 2023 is made from hand-harvested and carefully selected grapes to ensure their quality. The grapes are chilled for a pre-fermentation maceration, enhancing their aromatic profile. The must is obtained through gentle pressing, ensuring a delicate extraction. Fermentation takes place in stainless steel tanks. Afterwards, the wine ages for six months in French oak barrels, where bâtonnage is performed, adding structure and creaminess. Finally, it rests in the bottle before release, refining its profile and reaching its maximum expression.