

# MARCO REAL

## WINES & WINERIES

### MARCO REAL FLOR DE CHARDONNAY 2019

#### Grape varieties

100% Chardonnay

#### Plots and Soils

Flor de Chardonnay comes from our La Pared plot. This plot is part of our vineyards in Sonsierra Navarra, Tierra Estella. The vines are espalier-trained and planted mostly on hillsides, at an average altitude of 480 m, in red clay soils with sandstone and gravel.

#### Vinification

A selection of grapes from south-facing slopes gives the Chardonnay a honeyed character. The grapes are picked at their optimum ripeness. They are machine harvested at night, when temperatures are cool, to preserve the aromas of the fruit and prevent oxidation. After a short maceration, the free run must is collected. This is the juice which seeps out from the press before any pressure is applied. Fermentation then takes place in stainless steel tanks at controlled temperatures. After fermentation concludes, the wine is kept for seven months on fine lees, in 500-litre barrels made with oak of different provenances. At the end of this period, a tasting is carried out, barrel by barrel, to determine the final blend.

#### Tasting

Bright straw yellow with greenish hues. To the nose, there is a marked first impression of well-integrated, fine wood. Fresh toasty notes, with minty, balsamic hints. Background of citrus and tropical fruit. Honeyed in the mouth. The oak is accompanied by marked sweetness, fine toasty notes and an acidity that provides the backbone to integrate the fruit and wood. Persistent finish.

