



# BALDOR

## TRADICIÓN CHARDONNAY

Denomination of Origin: Vino de la Tierra de Castilla

Grape Varieties: 100% Chardonnay

Alcohol Content: 13,5 ° C

Ageing: Barrel fermented in French oak (Fine grain Allier, light toast, 100% new).

Winemaking: 12 hour maceration with fermentation of the must with selected yeast at a controlled temperature of 13C. The fermentation starts in French oak barrels to continue in stainless steel tanks. Batonnage and malolactic fermentation.

Total Acidity: 5,30 gr/l.

pH: 3,30.

Winery: BODEGAS CASTIBLANQUE is a family-owned estate in Castilla-La Mancha, comprised of a recently renovated winery situated in a XIXth century cellar and 120 hectares of vineyards planted with Tempranillo, Cabernet Sauvignon, Syrah, Garnacha, Chardonnay, Macabeo, Airén and other experimental varieties.

### Tasting notes:

Color: Clear and clean light straw color with golden hints.

Nose: Barrel fermented Chardonnay, fruit of special conditions allowing low yields with high extraction of aromas and varietal freshness.

Mouth: Very complex in the mouth with mineral aromas of toffee, white fruits and pineapple.

Serving temperature: 13 - 15° C

Food pairing: It is a perfect wine for seafood or lighter dishes served for casual meals such as brunch. It goes very well with soft, delicate cheeses.

### Awards by previous vintages:

Golden Medal. RADIO TURISMO 2010

Bacchus of SILVER 2008



Bodegas y Viñedos  
CASTIBLANQUE  
BALDOR *Ilex*