



BODEGA OLORON

# TAULERAS 2019

CHARDONNAY

**Grape Variety:** Chardonnay

**Geographic Location:** Vineyards in the IGP “Vi de la Terra Mallorca” area

## VINEYARD CHARACTERISTICS

**Altitude:** 250 meters above sea level

**Row Orientation:** North, North-East

**Soils:** Clay and limestone-rich soil

**Microclimate:** Winter temperatures rarely drop below freezing, with rainy springs and hot, dry summers. The presence of the “Sierra de Tramontana” mountain range creates a good thermal inversion during summer nights, promoting grape ripening.

**Training System:** Bilateral cordon spur

**Planting Density:** 4,000 vines per hectare

## HARVEST, WINEMAKING, AND AGING

Harvest is done manually in 10 kg crates, usually in the first decade of August during the cooler hours of the day. Once in the winery, the grapes are placed in a refrigerated room set at 7°C, followed by soft pressing. The resulting must ferments in temperature-controlled stainless steel tanks. The base wine then undergoes secondary fermentation in the bottle, where it will age on its lees for at least 48 months.

## AVERAGE DATA

**Alcohol:** 12.5% vol

**Total Acidity:** 7 grams per liter

**pH:** 3.1

**Limited Quantity:**

**Bottle 0.75L:** 1,800

## Tasting Notes:

Bright golden yellow color with aromas of coffee, hazelnut, papaya, ripe apricot, candied citron, rosemary, and anise; smoky with elegant vanilla hints.

On the palate, it is well-balanced, spicy, and mineral, enveloping, and finishes with freshness, savoriness, and interesting citrus notes.

