



Winery: Amprius Lagar		Winemaker: Navascués Enología	Wine: Chardonnay
Alc% Vol: 14,5º	pH: 3,39	Total Acidity: 5,40 g/l	Residual sugar: 2,10 g/l



CLIMATE & TERROIR

The region of Matarraña in the province of Teruel, Aragón, is privileged in its microclimate, at an altitude of 600m above sea level and with the best orientation of the vineyards. Protected from the humid winds that are in the vicinity of the coast, 50 km away, by the Beceite mountains, presenting a marked Mediterranean character. The soil is clayey, providing minerality and demanding that the vineyard produce its best grapes. The grapes ripened very well thanks to perfect temperature and humidity conditions. The ripening developed slowly, regularly and without hydrological stress, giving excellent quality grapes that will result in very expressive, pure and long lasting wines.



VARIETIES

Lagar d'Amprius CHARDONNAY 100%. The vineyards are specially treated in order to obtain a high-quality fruit. The extremely limited production of 1,5 kg per vine is carried out in order to obtain high quality grapes, being the best possible expression of the terroir of Matarraña. All the vineyards are the property of Amprius Lagar winery.



VINIFICATION AND BOTTLING

The harvest is always done at night, trying to pick the grapes at the lowest temperature possible. To avoid excessive oxidation and in order to cool the grapes, dry ice is used during the grape transportation to the winery. Once in the winery, the grapes are stemmed and gently squeezed. A firm prefermentative maceration is performed at low temperature (8°C) for 6-8 hours. Fermentation takes place in stainless steel tanks for 10 days at a constant temperature of between 14-16°C. Once completed the alcoholic fermentation, the wine remains with its lees for minimum 10 months, during which weekly batonages are done. The wine is clarified and filtered prior to bottling. It is a wine that has a positive evolution in bottle.



TASTING NOTES

Lemon-yellow colour of medium intensity. Medium density and a glyceric tear. In the nose, it has a high-intensity bouquet of white fruits, such as yellow apple and pear, with some hints of ripe lemon. With oxygenation, we can find aromas of pineapple and banana as well as some reminiscences of yoghurt.

On the palate it is dry, mouthfilling and with medium-low acidity. It is longlasting and with a broad passage. At the end we can appreciate again the aromas of apple and pear, with some hints of rosemary and thyme, adding complexity to the wine. Long lasting finish. A very complex wine that clearly expresses its mediterranean character.



FOOD PAIRING AND CONSUMPTION

It combines exceptionally well with sautéed vegetables, rice with meat and different kind of creme soups. It is also excellent with white fish, Vasque hake, pil-pil codfish or even meat dishes such as meatballs fricassée or curry chicken. Best served 7-8°C in a "Montrachet" glass.



Amprius Lagar S.L.

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