

URBEZO Chardonnay 2021

Region: Aragón, Spain

Type of wine: **Organic** young white

Variety: 100% Chardonnay

Plot: URBEZO, plot 78

Age of vineyard: 27 years old

The land: The microclimate, the stony soil and the flora and winds of the Sierra de Algairén are essential for the vineyards to reach their full potential in the Paraje URBEZO, obtaining low yields of excellent quality and organic wines with great expression.



ES-ECO-006-AR
Agricultura UE

Planting framework: 2.80 x 1.25 m

Planting density: 2,700 vines/ha

Pruning: Doble-Royat on trellises

Green pruning: April-May 2021

Yield: 2.9 kg/vine

Harvest: August 2021 at night time.

Winemaking process: Cold maceration for 8 to 10 hours. Then it is softly pressed before static debourbage is carried out. Fermentation at 14-17 °C, low controlled temperature to preserve the aromas.

Alc/Vol: 13.5 % Vol.

Tasting note: Yellow gold with a greenish hue. Aromas of white flowers, citrus, pip fruit, stone fruit and tropical fruit. Balanced, broad and with a long finish.

Serving suggestions: All kinds of seafood and creamy soft cheese. Perfect pairing with sea bass, oysters, lobster and smoked cod carpaccio. Octopus and potato stew. Foie with grilled or gratin vegetables.

Best served at 8-10 °C.

Awards:

URBEZO Chardonnay 2020 – 90 Peñín Points.

URBEZO Chardonnay 2018 – 90 Peñín Points 5*.

URBEZO Chardonnay 2017 – 90 Peñín Points 5*. Gold at Chardonnay du Monde 2018.

URBEZO Chardonnay 2016 – 83 Points Wine Enthusiast Magazine. 89 Peñín Points.

URBEZO Chardonnay 2015 – Gold Medal at the Chardonnay du Monde 2016. 90 Peñín Points.

URBEZO Chardonnay 2014 – Gold Medal at the Monovino 2015. Bronze Medal at Chardonnay du Monde 2015.

URBEZO Chardonnay 2013 – Silver at Chardonnay du Monde 2014. 90 Peñín Points 5*.