



Instant de flor

2023

Variety: 100 % chardonnay

WINEMAKING

Hand grape harvesting with small bins. Direct pressing. 50 % of the wine ends its fermentation process in barrels.

AGING

50% on the lees, 50% 6 months in 300 litre French oak barrels with *bâtonnage*.

LABORATORY

ABV: 13,5 %vol.

Total acidity: 4,8 g/l

Volatile acidity: 0,38 g/l

pH: 3,3

Residual sugar: <0,8 g/l

Free sulphur: 12 mg/l

Total sulphur: 35 mg/l

VITICULTURE

Vineyard: Vinya del gras and Vilapudua

Rootstock: R-110

Vine density: 2,5 x 1,2 and 2,3 x 1,08

Vineyard age: 11 years and 4 years

Soil: calcareous clay and loamy soil

Trelling system: double Royat

Location: Avinyó

Altitude: 400 m

Orientation: South

Average yield: 4.000 kg/ha

Treatments: conventional agriculture

TASTING

Intense wine, lifelike, straw yellow with green hints. Variety character on the nose, exotic fruits and signs of citrus fruits. Vanilla and toasted overtones from the barrel. Fresh, deep and complex on the palate, with persistent, long finish.