

**PARCELA MSV – CHARDONNAY – IG DURIENSE**  
WHITE - 2025

GRAPE VARIETIES

100% Chardonnay

SOIL TYPE

Originating from a plot located in Várzea de Trevões at an altitude of approximately 680 meters, with soil covered in schist.

TASTING NOTES

Citrine color with yellow reflections, aroma marked by notes of tropical fruit and some floral notes. The toasting in the barrel gives it complexity and balance, full-bodied and with excellent acidity, it finishes as it begins, elegant and fruity.

VINIFICATION

Grapes harvested in small-capacity boxes, vinification with total destemming and crushing of the grapes with gentle pressing, followed by static decantation. Fermentation at low temperatures (13 to 15°C) for about 30 days.

AGEING

Aged on fine lees in stainless steel and barrels with bâtonnage.

AGEING POTENTIAL

+ 3 Years

SERVICE TEMPERATURE

Recommended temperature 8 – 12°C

ANALYSIS

Alcohol: 13,6 % vol. | pH: 3,21 | Ac. Total: 6,6 g/dm<sup>3</sup> | Sugars: 0,97 g/dm<sup>3</sup>

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247132322

WINEMAKER

Nuno Felgar



NUTRITIONAL TABLE



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