L'ALBA DEL MAR

Type of wine: White

Number of bottles: 4000 approximately.

Variety of the grape: Chardonnay.

Alcohol: 12º Volume.

Capacity: 75 cl.

Elaboration process: The grapes are harvested by hand at the very start of the day. As its name suggests, the grapes to make this wine are picked at dawn to preserve the freshness of the morning and to get a wine with as fresh as possible aromas and flavours, reminding us of those morning sensations. Fermentation at a controlled temperature in tanks of 4000 litres with continuous manual overpumping to extract the best colour, maximum aromatic quality and all the potential flavour of Chardonnay grape. After that, filtering through soils of vegetable carbon, thus, its shine and characteristic unique colour, almost transparent with so attractive notes.

Tasting notes: **To the eye**, brilliant pale yellow colour with young steeled rim, glints of new gold with greenish traces. With a remarkable intensity, it initially reminds primary aromas of white fruit such as apple, apricot and fresh pear, intertwining with tropical fruity overtones of pineapple and mango, all over a well-defined heart of vanilla-like tones.
On the palate it is smooth and soft. Of vivacious and assembled sharpness, it leaves remarkable memories of fruit on the middle palate. This is a wine of complex retro-olfaction, tropical and white fruit overtones, with lactic notes, all of them on seasoned memories from English cream. A fresh long aftertaste invites to drink more.

Recommended serving temperature: 6-8ºC.

Wine-pairing: Perfect companion for cooked seafood (boiled or grilled), fish from the bay, pasta and Mediterranean rice dishes.



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