



ESBLANC CHARDONNAY 2017

IDENTIFICATION

Origin:	Vi de la Terra de Mallorca.
Type of wine:	White made with Chardonnay grapes.
Production area:	Sencelles, Mallorca.
Grape variety:	Chardonnay.

ANALYSIS

Alcohol:	14,5°
Total acidity:	6,0 g/l
PH:	3,20.
Residual sugar:	3,0 g/l.

WINEMAKING

Fermentation: 50% in stainless steel tanks with controlled temperature (min.18°- max. 20°).

PRESENTATION

Bottle type:	Bordeaux.
Capacity:	0,75 l.
Number of 0,75 l bottles:	1.600
Bottling date:	April 2018

TASTING NOTES

Fresh and Young Chardonnay, yellow-gold light color with a good aromatic intensity, it predominates the White flowers, peach and honey. It's light in the mouth, balanced and with good acidity.

Drink at: 8°-10°.



SON PRIM

Crtra. Inca - Sencelles Km. 4,9.
07140 Sencelles, Mallorca.

España.
correo@sonprim.com
www.sonprim.com

DECLARATION OF ALLERGENS AND GENETICALLY MODIFIED ORGANISMS.

This product contains sulphites in a greater concentration than 10mg/l, ruled an allergen by Royal Decree 2220/2004, 26 November. It does not contain Genetically Modified Organisms (GMOs).