



RIGLOS
LA TIERRA ES EL ORIGEN

GRAN CHARDONNAY

FINCA LAS DIVAS

Altitude: 1350 m.a.s.l

Soil: Alluvial origin, Sandy-loam texture interwoven with boulders coming from the descent of the Las Tunas river. They are poor in organic matter and have excellent drainage. Thus, the vineyard explores the deepest layers of the soil and settles pronounced roots.

Composition: 92% Chardonnay (Quarter No. 9B clone 77 rootstock Pauls. 1103) and 8% Sauvignon Blanc (Barracks No. 9B clone 242 rootstock Pauls. 1103). Finca Las Divas.

Winemaker: José Hernández Toso

Number of bottles: 5.524

Aging: 8 months in 500 lts French oak barrels

Cellaring potential: 8 years

Alcohol: 13,4% / **PH:** 3,31 / **AT:** 6,1 g/l / **Sugar:** 3,32 gr

TASTING NOTES

Our Riglos Chardonnay has an intense yellow color with greenish hues. In the nose it is expressive and elegant, with delicate aromas of white peach and citrus touches. The passage through wood gives it spicy and toasted notes. In the palate it is long, with a refreshing, intense and unctuous acidity, and a balanced sweetness.



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