

# DOMINIO DEL PARDINAL

## CHARDONNAY “CRIANZA SOBRE LIAS”

### VINTAGE:

IGP Tierra de Castilla, Spain.

### TYPE:

Dry White Wine aged on fine lees, sourced from our estate vineyards in the Dominio del Pardinal area, located at an altitude of 900 meters.

### VARIETAL & PRODUCTION:

100% Chardonnay from organically farmed vines planted at Finca Dehesa del Carrascal, at the foothills of the Sierra del Mugrón. The vineyards grow on stony, silty soils under a continental climate with low rainfall, resulting in yields below 4,000 kg/Ha — a key factor in the wine's exceptional quality.

### VINIFICATION:

Night harvesting followed by destemming and gentle crushing under nitrogen protection. Temperature-controlled fermentation in stainless steel tanks. Aged on fine lees for 4 months in stainless steel, with daily bâtonnage (lees stirring) to extract natural mannoproteins, enhancing mouthfeel, volume, and smoothness. The wine undergoes gentle clarification, filtration, and stabilization prior to bottling in 750 ml bottles. Final refinement takes place in a temperature-controlled cellar.

### TASTING NOTES:

Bright golden yellow color with greenish reflections, indicating freshness and youth. Intense aromas of ripe white fruits such as green apple and pear, complemented by subtle notes of white flowers and a creamy background from the lees aging. On the palate, it is fresh and elegant, with well-balanced acidity and a creamy texture. Broad and persistent on the palate, with lingering flavors of ripe fruit and a touch of richness that adds body and complexity. The bâtonnage contributes a pleasant volume and smoothness through the extraction of natural fine lees mannoproteins.

### RECOMMENDATIONS::

- Ideal pairing with grilled fish, shellfish, fresh salads, creamy dishes, or soft cheeses.
- Recommended for tapas and wine-by-the-glass service.
- Serve and store at a temperature between 8-10 °C.



DEHESA  
El Carrascal