Vallejo Avenas Chardonnay, DO Utiel-Requena 2022

EMV0602022

2021 Vintage

Bodegas Murviedro

— Utiel Requena, Spain

Chardonnay with beautifully bright acidity that belies the region's reputation for white wines.

Decanter World Wine Awards Bronze 2023

Production

The Chardonnay grapes are sourced from a 2 hectare plot planted in 2002 in Venta del Moro. It has poor and shallow calcareous clay soil, with horizontal layers of limestone, red clay and sandstone. The climate here is continental, influenced by the Mediterranean, with long and cold winters and relatively short summers. Also impacted by two winds - the Cierzo (dry and north-easterly) and the Solan (easterly). After harvesting, the Chardonnay grapes undergo a light pressing, followed by fermentation at 18°C in barrel, where the wine rests on its lees for 5 months. Then the wine is aged in 500-litre barrels for a minimum of a further 6 months.

Tasting note

Aromas of ripe white peach, pineapple, and light citrus notes. The palate has stone fruit and nutty characters and a silky texture, which is balanced by fresh acidity and leads to a long and creamy finish.

Food Match

Richly textured yet with bright acidity so a dream to partner with food or drink on its own. Roast Chicken on a Sunday afternoon before nodding off and waking up during Antiques Roadshow.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Utiel-Requena

Winemaker:
Pablo Ossorio

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
8437008397023