

SON AMARET

M A L L O R C A

Chardonnay 2022



WINE COLOR White

APPELLATION Vino de la tierra Mallorca

VARIETY Chardonnay

TECHNICAL DATA Alcohol 12,5%
Acidity 4,6 g/L
Residual sugar 1,3 g/L

VINIFICATION Sedimentation, cool fermentation in stainless steel tank with about 9 months of fine yeast aging in stainless steel tank and used barrel.

DESCRIPTION This Chardonnay is juicy, round and balanced. The nose and palate show the typical Mallorcan almond blossom and fruit notes of pear, apple, banana and grapefruit with subtle nutty aromas. The noticeable body and fresh acidity skillfully combine mouthfeel and drinking flow.

ALLERGENES Contains sulphites

AVAILABLE 0,75 L

BOTTLE SIZES

SERVING 10–12 °C
TEMPERATURE