

Fact Sheet



VINIFICATION

Manual harvest in 12 kg. crates. Once in the winery, the grapes are put in cold storage until they reach a temperature of 4°C. The clusters and their stems are placed by hand in the basket of the vertical press for pressing.

The must is put in a stainless steel tank in cold storage for 24 hours at 2°C. When the must it's clean, it's put in 225 litre French oak barrels for 15 days at a maximum temperature of 20°C for alcoholic fermentation, along with the fine lees.

When the alcoholic fermentation is complete, the ageing process begins.

For 6 months the wine will be kept in contact with the lees and wood to give it a more gentle flavour, complex aromas and body.

TASTING NOTE

A glossy, lively, lemon-yellow coloured wine with light golden notes from its time in the barrel. At first the flavours are hidden on the nose but as it breathes the intense and elegant aromas appear.

Mineral notes appear initially and then give way to a very fresh tropical fruit accent. Cri, Cri, Cri is a silky wine that fills the palate. Powerful and fresh at the same time, with a long and intense aftertaste due to the mix of fruity aromas wrapped in subtle toasted notes.

Name: El Canto del Grillo

Designation of Origin: Somontano

Varieties:
Chardonnay 100%

Vineyards:

Varietal	Plot	Altitude	Soils
Chardonnay	Pelegrín	390 mts.	calcareous and gravel

Designation of Origin: Somontano

Harvest date: first week of September

Yield: 1,5 kilos per vine

Production: 12 barrels of 225 litres

Ageing: 6 months

Clarification: by gravity

Fermentation: French barrels for 15 days at 16-18°C

- Alcohol: 14%
- Total acidity: 5,66 gr./lit
- pH: 3,41.