

BODEGAS VINESSENS

ESSENS

100% CHARDONNAY

Mediterranean Chardonnay



The name Essens comes from the Spanish word 'Esencia'. Essens is always our first wine to be bottled from every vintage, so it is the first 'Essence' of our winery that shapes the style and fortunes of every vintage.

Winemaking: Hand harvested then cold soaked at 4°C for 24 hours. A second table selection is then followed by a further 24 hours maceration at 8°C prior 15 days cold fermentation at 12-13°C in 500L open French oak barrels. The wine then spends 60 days in closed barrels, with weekly battonage.

Tasting Note: Pale yellow in colour with green tones. Elegant on the nose with both citrus and white flower aromas and hints of fennel. Fresh acidity and good structure make this a fresh and distinctively Mediterranean Chardonnay.