



CASTILLO MONJARDIN



PRODUCER PROFILE

Estate owned by: The Del Villar-Olano family
 Winemaker: Victor del Villar Tolosa
 Total acreage under vine: 500
 Estate founded: 1988
 Winery production: 1,200,000 Bottles
 Region: DO Navarra
 Country: Spain

Chardonnay Unoaked, El Cerezo 2018

WINE DESCRIPTION

This wine is named for the cherry tree or "El Cerezo" which grows in the middle of the estate vineyard. Its limestone and clay soils, coupled with a microclimate that allows for a long, cool growing season, make this vineyard prized for producing some of the best Chardonnay in the Navarra, if not Spain itself. The grapes are cold-soaked on their skins for eight hours, so despite the fact that it sees no oak, the final wine shows richness and creaminess balanced by a lovely acidity.

TASTING NOTES

Youthful lemon-green in color, this wine shows fresh aromas of green apples, tropical fruit, white flowers, and a hint of almonds. The ripe flavors continue to unfold on the palate, with concentration, depth, and creamy minerality.

FOOD PAIRING

This wine is a perfect accompaniment for roast pork tenderloin, chicken saltimbocca, or crab-stuffed flounder.

VINEYARD & PRODUCTION INFO

Vineyard name:	The El Cerezo vineyard
Vineyard size:	43 acres
Soil composition:	Limestone and clay
Training method:	Cordon Royat
Elevation:	2,046 feet
Vines/acre:	889
Yield/acre:	1.3 tons
Exposure:	Southern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	1992
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61 °F
Maceration technique:	Pumpovers
Length of maceration:	8 days
Type of aging container:	Stainless steel tanks
Size of aging container:	200 HL
Length of aging before bottling:	2 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.0 %
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