



FINCA  
**SON BORDILS**  
1433



**Finca Son Bordils Chardonnay 2013**  
**Vino de la tierra Mallorca**

Originally from colder climates, the renowned white Chardonnay grape production has low early and complete maturation in the center of the island of Mallorca, where the Finca Son Bordils is situated.

**Varieties:**

Chardonnay 90,7%, Riesling 5,0%, Prensal 4,3%

**Vineyards:**

The vineyards of Chardonnay was 17 years old, with a production in 2013 of 1,3kg / vine. Situated at the end of Inca at 60 meters above sea level, with east-west and an average elevation of 10%. They are found in soil type-clayey-calcareous alluvium.

**Grape harvest:**

The harvest took place between 22 and 26 of August 2013.

**Production of the year:**

13.225 liters.

17.633 bottles of 0,75 l.

**Preparation:**

Controlled fermentation at 16 ° C in stainless steel tanks. The wine was cold stabilized and filtered.

**Bottling date:**

4th of March 2014 (first bottling).

**Alcohol content:**

13,3%.

**Total acidity:**

6,2 g/l tartaric acid

**Volatile acidity:**

0.29 g/l acetic acid

**Reducing sugars:**

0,45 g/l (glucose + fructose)

**Tasting notes:**

Wine golden yellow bright and shining. The nose has intense aromas of the variety, pineapple, banana and exotic fruits, combined with shades of apple and tree fruit: peach, pear. Brushstrokes fruit compote with other green fruit. The palate balanced acidity, good structure and fat on the palate. end with volume, long and persistent..

**Gastronomy:**

Serve at 6-8 ° C. Serve with all seafood dishes, and rice dishes like paella.