

# CHISPAS

## MACABEO – CHARDONNAY



### Technical data




**Appellation** D.O. Campo de Borja  
**Winemakers** Fernando Mora and Javier Vela  
**Vineyards** 3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils produce fine and elegant wines that are full of local character.

**Varietals** 60% Macabeo, 40% Chardonnay

**Winery** Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.

**Winemaking** After the fresh grapes are pressed the must is settled by flotation, once clean it is racked to stainless steel tanks and controlled fermentation takes place at 16°C (pre-maceration of six hours). After clarification and stabilization, the wine is filtered before bottling.

### Winemaker's notes

-  **Colour** A brilliant pale straw coloured wine with greenish tinges and a crystalline aspect
-  **Nose** Intensely aromatic nose of lime zest, green apple and stone fruits.
-  **Palate** Fresh on the palate, full of concentrated fruit flavour, with a clean, crisp finish.

### Analysis

**Alcohol** 13.5% volume