



Sons de Prades

VINTAGE: 2014

TYPE OF WINE: White wine

DO: Conca de Barberà

GRAPE VARIETIES: Chardonnay

WINEMAKING

Type of fermentation: 50% in stainless steel tanks and 50% in oak barrels followed by partial malolactic fermentation (45%)

Number of days of fermentation: 12 days

Fermentation temperature: 14-16°C

Ageing: 6 months in 100% new fine-grained French oak

Bottling month: March of 2016

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.35

Total acidity: 5.1 g/L (a. tartaric)

Residual sugar: 1 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 4-6 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Very clear, pale yellow. Fresh aromas of wild flowers (broom) and fruit (pineapple, pear). Succulent palate with delicate fruit extract (citrus) and an elegant finish.

SERVING SUGGESTIONS

Pairs perfectly with an "arroz caldoso de bogavante" (brothy rice with lobster) or a mushroom risotto. Lovely with oil-rich fish like turbot or salmon. Tuna or cod carpaccio also make for an excellent match. As for cheeses, try an aged Comté, Emmental or goat-milk Montsec.

STORY

Over the silence of the valley and the cold morning mist echoes the solitary chiming of distant bells. It is the age-old signal announcing the first rays of sun drawn over the mountains of the Serra de Prades. The Milmanda vineyards gradually awaken, reminiscent of the chants of ancient monasteries, the sound of the horn at a royal hunt and the murmur of harvesters. They are sounds of our past: Sons de Prades.





Soil

Deep alkaline soil with a very high water holding capacity and a very high level of active limestone. Reddish marl formations dating from the Upper Oligocene period.

Weather conditions

In 2014 most of the vegetative cycle experienced normal levels of precipitation except for the ripening period, which was rainy. Temperatures shifted throughout the year. The vegetative cycle started off warm, but whereas July and August were cold, September saw a rise in temperature.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 685 mm

Temperature

Annual average (historical): 13.8°C

Annual average (current vintage) : 14.3°C

AWARDS

- Gold Medal, Chardonnay du Monde 2016 (France)