



BODEGAS  
**MÁXIMO ABETE**  
*Viticultores & Winemakers*

## Guerinda LA BLANCA 2020

### VINTAGE

Very difficult vintage by the big Mildew pression, due to the high rainfall during the end of the winter and spring. Early bud breaking adding to a dry and not extreme summer temperatures results in one of the earliest and fastest harvest in our history. Low yields, healthy grapes became fine wines with ageing potential.

### GRAPE VARIETY

Chardonnay

### VINEYARD

"El Pino" & "Alvaros" plots, 20-year-old vines in the foothills of Guerinda Hills. Organic vinegrowing. Harvest: 3 of September. Yield: 6500 Kg/Ha

### WINE-MAKING

Gently de-stemmed, and wine made only with the free run juice, without press. Cold alcoholic fermentation in concrete vat during 12 days. Fine with betonite and filtered before bottling.

### TASTING

Bright yellow colour. Intense on the nose with green apple and citric fruits. Tropical fruits base like mango; almond tree floral notes and aniseed hints. Creamy and soft on the palate, with wide volume and balanced with a nice acidity. Delicate lingering finish. Fine and delicious white wine. Very positive ageing in bottle.

### PRODUCTION

15.000 bottles

