

Sons de Prades

VINTAGE: 2018

TYPE OF WINE: White wine

DO: Conca de Barberà

GRAPE VARIETY: Chardonnay

WINEMAKING

Type of fermentation: 70% in stainless steel under controlled temperature and 30% in oak barrel

Length of alcoholic fermentation: 12 days

Fermentation temperature: 14-16°C

Ageing: 30% of the wine was aged for 6 months in 100% new, fine-grained French oak

Bottling month: September 2019

TECHNICAL DATA

Alcohol level: 13,5% vol.

pH: 3,18

Total acidity: 5,2 g/L (tartaric a.)

Residual sugar: 0,6 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

Luminous, pale gold color. A seductive nose offering exquisite floral (honeysuckle) and fruit (lemon) notes with undertones reminiscent of apricot jam. Wonderfully silky on the palate with subtle sweetness on the elegant finish (framed by smooth citrusy acidity).

SERVING SUGGESTIONS

Slightly richer fare like fish pie or simple salmon dishes (blanched or buttered). Pairs well with chicken, pasta in cream sauce, or mushroom risotto. Salads with cheese, like Cesar salad, or chicken salad with walnuts. Creamy or semi-firm goat cheeses.

Serve at 12°C.

LEGACY

No sound amid the silent valley and the cold morning fog save the distant ring of church bells. This age-old symbol greets the sun's first rays as they outline the Serra de Prades mountains. Slowly the Milmanda vineyards awaken, recalling the sacred songs of ancient monasteries, the call of the royal hunting horn and the gentle murmur of grape pickers. The sounds of our past: Sons de Prades.



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TERROIR

Soil

Deep silt-rich calcareous clay soils that are moderately well drained and have a very high water holding capacity. They encourage balanced vegetative growth in Chardonnay and produce wines that are varietally expressive and very well suited to barrel aging. Reddish marl formations dating from the Oligocene.

Weather conditions

The 2018 vintage was rainy overall, but especially at the beginning and end of the growth season. Cool, rainy spring weather delayed budbreak and flowering. Temperatures were within normal range, with a slightly higher-than-usual average during the summer.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 843,5 mm

Temperature

Annual average (historical): 13,8°C

Annual average (current vintage): 14,2°C

AWARDS

- 91 points, The global Masters 2021 (United Kingdom)
- 90 points, 100% Blind Tasted - Andreas Larsson 2021 (France)
- 91 points, JamesSuckling.com 2020 (USA)