

Sons de Prades

VINTAGE: 2019

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: June of 2021

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.28

Total acidity: 5.5 g/L (tartaric.)

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 años

AVAILABLE FORMATS

75 cl

TASTING NOTES

Clean, luminous, pale gold in colour. Delicate floral (honeysuckle) and fruit (tangerine, pineapple) aromas with ripe notes reminiscent of apricot jam. Intense on the palate, silky and succulent, with a luscious finish

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 2019 vintage was a dry year overall. That being said, late October saw a torrential rain event, with 156 mm of accumulated rainfall in a single day. Precipitation was very low during the ripening period, bringing the harvest forward slightly, but the grapes were in excellent condition. Temperatures were normal, although the maximums were higher than usual during the summer.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 443 mm

Temperature

Annual average (historical): 13.8°C

Annual average (current vintage): 14.1°C

AWARDS

- 92 points, JamesSuckling.com 2021 (Hong Kong)
- 90 points, Decanter Wine Awards 2021 (United Kingdom)