

Sons de Prades

VINTAGE: 2021

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, finegrained

French oak

Bottling month: July of 2022

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.25

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

Lovely, brilliant, pale gold in colour. Floral (broom) and fruit (ripe pineapple, banana) aromas with mineral undertones and a note reminiscent of almonds. Warm and vibrant on the palate, the wine unfolds with a silky texture framed by fine fruit 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 year 2021 started out with a drier than usual spring. Precipitation in June and July benefitted the development of the grapes. Scattered rainfall in September produced a few isolated cases of botrytis. Temperatures varied throughout the year, with a cooler-than-usual spring and early summer, but above-average temperatures during the rest of the summer.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 490 mm

Temperature

Annual average (historical): 13.8°C

Annual average (current vintage): 13.7°C