

Sons de Prades

VINTAGE: 2022

TYPE OF WINE: White wine Organic

DO: Conca de Barberà

GRAPE VARIETY: Chardonnay

WINEMAKING

Type of fermentation: 50% in stainless steel under controlled temperature and 50%

Length of alcoholic fermentation: 14 days

Fermentation temperature: 14-16°C

Ageing: 50% of the wine was aged for 6 months in 100% new, finegrained

French oak

Bottling month: March of 2023

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.27

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: <0.5 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

Bright, brilliant, pale gold colour. Fine fruit aroma (lemon and grapefruit) with delicate vegetative notes. Firm, silky, and lively on the palate with a backbone of elegant 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 harvest in Conca de Barberà was significantly earlier compared to previous years due to high temperatures during the grapevines' growth cycle. After a cool dry winter, the spring set in with higher temperatures and less rainfall than usual. The summer was hot with sporadic rain in August, which maintained the vigour of the vines and allowed for good ripening. The Chardonnay grapes were in perfect condition and ripened very evenly, resulting in excellent quality fruit with wonderfully balanced acidity and sugar levels.

Precipitation

Annual average (historical): 493 mm

Annual total (current vintage): 333.6 mm

Temperature

Annual average (historical): 13.8°C

Annual average (current vintage): 15.3°C