

MILTON SANDFORD — WINES —

Vinessens Essens Chardonnay 2018

COUNTRY

Spain

REGION

Valencia

PRODUCER

Bodega Vinessens

ABV

13

GRAPE VARIETY

Chardonnay

TASTING NOTE

"Pale yellow in colour with green tones. Elegant on the nose with both citrus and tropical fruits. Fresh acidity and good structure make this an extremely drinkable white wine with a smooth slightly woody finish. "

PRODUCER INFORMATION

Vinessens is a small family-run winery that pays close attention to their ancient vines, some of which are over 100 years old. They are a young family doing what they love the most with great passion, supported by a highly trained professional team who share a vision and help to carry the project forward day by day. These factors guarantee that the wines that are brought to the market are based on three fundamental pillars: excitement, innovation and hard work.

Bodega Vinessens are always in search of what they call 'Vinos de Autor' (Author Wines) - wines that reflect personalities produced using almost entirely artisan techniques. Vinessens are a true reflection of what has become known as a 'Garage winery', a new style of winery with exciting and cutting edge interpretations of winemaking. With limited production and original, exclusive packaging Vinessens offer something out of the ordinary as well as delivering exceptional value.

Traditional mountain viticulture combined with the latest winemaking technologies to obtain grapes of the utmost quality from which they make their terroir wines. The bodega has 23 hectares on the hillside of the 'Sierra Salinas' with an altitude from 550 to 700 meters above sea level. The vines are rooted in limestone soil, in general both sandy and stony and extremely low in organic matter. The climate is Mediterranean but has a continental influence with cold dry winters and extremely hot summers. One of the most significant characteristics of the climate is the extreme summer fluctuation in temperatures between day (where temperatures can reach as high as 40°C) and night (where they can fall as low as 13-15°C). This process favours the steady maturation of grapes, conserving aroma and balancing acidity. Above all, Vinessens have a deep respect for the environment, fighting off plagues and pests using entirely ecological methods, such as natural pheromone confusion techniques.

