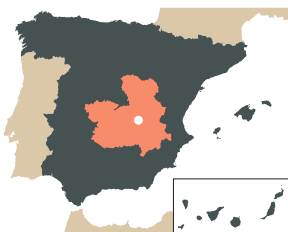


Pablo Claro – Chardonnay



COUNTRY: Spain
REGION: VT Castilla
SOIL: Clay and limestone,
800m altitude above sea
level

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.3
- Acidity: 5.3

Pablo Claro is the story of a dream. A dream to make Spanish wine committed to sustainability and biodynamic practices.

Background:

As a Special Selection, the grapes for this wine are chosen with the utmost care and attention to detail. Our winemaking team combines their fifteen years of experience and the organic and biodynamic techniques to achieve an exceptional result.

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Clean, bright colour with greenish-yellow tone. Aromas of citrus and pineapple. Full-flavored with fresh acidity and flavors of tropical fruits.

Grape variety

100% Chardonnay.

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. Organically and biodynamically farmed and made from the Estate-grown grapes. They are harvested at night and aged for 12 months. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Wild indigenous yeast.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

No GMO Yeast Used.

Less than 100ppm Sulfites.

