



Mastinell - Eliane Organic · Single-variety white wine · 2023

There is minimal interference in the vinification process of Eliane Eco, as we pay our respect to the Chardonnay planted in our vineyards in 1990. We defer to its demand for a long and slow maceration *sur lie* (on the lees).

Before this process, we follow our traditional manual harvest of the grapes, each cluster carefully selected and laid in small boxes then carried to be processed. The clusters are destemmed and pressed to guarantee the fruit's integrity and quality. Before fermentation, the must is clarified naturally via sedimentation.

PRODUCTION

14,000 bottles x 75 cl.

FOOD PAIRING

Delights alongside pasta, white fish, dishes with sauces, and vegetables.

SERVING TEMPERATURE

7-9 °C

RECENT AWARDS



TASTING NOTES

Appearance

Straw yellow color with green tints.

Nose

Strong typical aromas alongside citrus and tropical notes.

Palate

Glides with elegant silkiness over the palate, with touches of lime and grapefruit and hints of toasted almonds.

VARIETY

100% Chardonnay

ANALYSIS

Alcoholic content: 13% vol

Acidity: 5.2 g/l (tartaric)

pH: 3.2

Sugars: 0.5 g/l

AGING

Aged on lees for 4 months

