



CAPRIOLE MCC 2018

100% Chardonnay picked early in January. Grapes are whole bunched pressed followed by a slow cold fermentation for 3 weeks. The wine is bottled soon after harvest to maximize the time on lees after the 2nd fermentation. Lees ageing lasts between 18 and 24 months.

ALC 11.5%	RS 2.8g/L	VA 0.39g/L
PH 3.09	TA 9.51g/L	TSO ₂ 82mg/L

The nose shows a complexity of glazed honey, apple, toasted nuts, brioche and fresh baked biscuits. The pallet is fresh and vibrant with delicate bubbles illuminating stewed apples and zesty white fruit.