

MUNDO
REVES

SILEX



A series of very exclusive batches, made using special winemaking techniques (skin contact, barrel fermentation) and aging in second passage oak barrels.

Variety: 100% chardonnay

Appellation: This chardonnay vineyard is located at 1100 masl, in Paraje Altamira GI, on highly calcareous alluvial soils. We've selected there a polygon, the patch of land that gave the most balanced result. Elegant fruitiness, but, above all, discrete notes of hot stones, which have inspired the name of Silex for this special cuvée.

Harvest and vinification: Manual harvest and grape selection. Whole berry fermentation inside oak barrels, so as to keep the must in contact with the skin up to 2/3 of the fermentation process. Skin contact maceration adds structure and tannic freshness. Afterwards, fermentation finishes separate from the skins, inside oak barrels, where it remains until the end of winter, with regular batonage (stirring of the lees).

Vine age: 25 years old

Yield: 7 tons per hectare

First vintage: 2021