

MIRANDA D'ESPIELLS

Wide, silky, balanced and elegant.

Miranda d'Espiells is a classic bottled Chardonnay. This clean, brilliant, gold-coloured white is made from the free-run juice of Chardonnay grapes grown on the Espiells estate. Its great aromatic complexity reveals distinctive notes of ripe white fruit with citrus undertones, and lovely acidity rounds out the big, silky-velvety palate.

A 100% Chardonnay, it also displays tropical (pineapple) and Mediterranean (aniseed-like notes of fennel) nuances. A very clean, very varietally expressive, balanced, and elegant white. Notable for its freshness, finesse, and good acidity. It is fermented in stainless steel vats to preserve its freshness.

Miranda d'Espiells pairs beautifully with pasta, seafood or white meat stews, white meat, fish, and Japanese cuisine.



Type
D.O. Penedès White



Soil
Loam-clay-limestone



Grape varieties
Chardonnay



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



AVB
12.0 %



Service
8-10 °C



PROPIETAT D'ESPIELLS
FINE WINES

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