



1215 Wine Bar & Coffee Lab

Clot de les Soleres, Chardonnay 2018

Varietal:

Chardonnay

Region:

Penedès, Spain

Farming:

Practicing Organic & Biodynamic

Soil Type:

Calcareous Clay, Limestone, Gravel

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

Winemaking, while often a tradition passed down from generation to generation in Europe, too goes through its cycles and sometimes ebbs and flows based on the circumstances of the region or the family. Clot de les Soleres is a prime example of this. The estate has been operating since 1880, but after the phylloxera plague from 1888 until the 1980s the estate's wine production declined steadily. At this point the family decided to sell their grapes to the big Cava houses in the region and this continued until 2001. This is when they started tending to the vineyards more thoughtfully again and had the idea to recommit to the original family vision of winemaking. 2008 was their first vintage and since then they've committed to making totally natural wines that are testaments to the terroir of the estate and the hands that have brought it back to life. This Chardonnay is so unique and so exciting we are truly stoked for you to crack it! Who knows it may even inspire you to bring your attention back to something that might have fallen through the cracks in your busy life, as we learned with the Clot de les Soleres estate, anything can be reinvigorated with stellar results!

Notes of green apple and pear with a chalky and minerally undertone.

