

CHISPAS

MACABEO – CHARDONNAY 2016



Technical data

Appellation D.O. Campo de Borja
Winemakers Fernando Mora and Javier Vela
Vineyards 3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils produce fine and elegant wines that are full of local character.

Varietals 70% Macabeo, 30% Chardonnay

Winery Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.

Winemaking After the fresh grapes are pressed the must is settled by flotation, once clean it is racked to stainless steel tanks and controlled fermentation takes place at 16°C (pre-maceration of six hours). After clarification and stabilization, the wine is filtered before bottling.

Winemaker's notes

-  **Colour** A brilliant pale straw coloured wine with greenish tinges and a crystalline aspect
-  **Nose** Intensely aromatic nose of lime zest, green apple and stone fruits.
-  **Palate** Fresh on the palate, full of concentrated fruit flavour, with a clean, crisp finish.

Analysis

Alcohol 13.5% volume

CHISPAS

GARNACHA ROSADO 2016



Technical data

Appellation	D.O. Campo de Borja
Winemakers	Fernando Mora and Javier Vela
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils produce fine and elegant wines that are full of local character.
Varietals	100% Garnacha
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area. Garnacha specialists (72% of production), they combine traditional winemaking expertise with the latest technology.
Winemaking	Cold maceration over 8 days with the skins to extract colour and aromas. The must is drawn off and raked using the flotation system. Once the must is clean, temperature controlled alcoholic fermentation takes place in stainless steel tanks at 18°C. The wine is clarified, stabilized and filtered.

Winemaker's notes

 Colour	Rose pink with brilliant clarity.
 Nose	Vibrant cherry and strawberry fruit with hints of fresh herbs, showing good varietal character.
 Palate	Fresh, long and concentrated with a very pleasant mouth feel.

Analysis

Alcohol	13.5% volume
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CHISPAS

GARNACHA SYRAH 2016



Technical data

Appellation	D.O. Campo de Borja
Winemakers	Fernando Mora and Javier Vela
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils produce fine and elegant wines that are full of local character.
Varietals	85% Garnacha, 15% Syrah
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area. Garnacha specialists (72% of production), they combine traditional winemaking expertise with the latest technology.
Winemaking	After careful selection, crushing and destemming, fermentation takes place at controlled temperatures between 28-32°C in stainless steel tanks. After fermentation the wine is decanted, clarified, stabilized and bottled.

Winemaker's notes

 Colour	Deep ruby red with bluish highlights.
 Nose	Red and black cherry fruit with slightly floral hints.
 Palate	Intensely flavoured with lots of black fruit, the wine has balanced acidity giving freshness, noticeable tannins giving structure and hints of spices on the finish.

Analysis

Alcohol	13.5% volume
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