



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

The **Vines** are around forty years old and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes.

This wine is made from the best plot of our Chardonnay.

The **grapes** were picked and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation. Alcoholic fermentation took a month. For maturing, the wine was divided as follows: **50% new oak barrel, 50% 2 wines old barrel for 6 months than being racked and aged in a 22,80 Hl 1 wine old wooden tank for 12 months. one 22,80 Hl 1 wine old wooden tank,, without stirring up.** Drawn off the lees via a tap, the wine was protected from air and put in a stainless steel vat where it rested and rounded out for two months. Light filtration before bottling.

Nose : Complex with citrusy notes, lemon , bitter orange followed with a minty sensation. Then toasted bread.

Mouth: round, generous, straight and nervous. Pure , A pleasant simple tasty wine.