

BACH

CHARDONNAY

Masia Bach was built in 1918 by Pere and Ramón Bach, two brothers who came to the Penedès region with the romantic idea of implementing an agriculture that combined aesthetics with work, the rhetoric of architecture with a distinguished wine, Bach.

Winegrowing region

D.O. Catalonia

Varietals

100% Chardonnay



Wine tasting notes

Aspect: bright yellow with golden hues.

Nose: notes of ripe fruit such as banana, pineapple, apricot and citrus as lemon that give freshness.

Mouthfeel: smooth, with a touch of acidity that quickly becomes volume. Notes of white and citrus fruits that at the end of mouth, citrus notes are more persistent, providing a long and lingering finish.

Wine maker's advice

This wine will reach its optimum consumption time during the first year. Serve between 10 and 12°C.

Food matching

A perfect matching with warm salads, stuffed pastries, fish casseroles, sea food, poultry with cream sauces or without a lot of spices, white meats, paellas and even with a delicately light curry. It also pairs well with spicy or vegetarian dishes thanks to the Chardonnay varietal's characteristic creaminess.