

Chardonnay NV

Origin & Tasting Profile

The Champion Alcohol-Removed Chardonnay is made for those who want the brightness, texture, and refreshment of Chardonnay in an alcohol-removed format. Crafted from 100% Chardonnay grown in the high-elevation vineyards of La Mancha in Castilla-La Mancha, Spain, this wine benefits from the region's hot, dry days, cool nights, low rainfall, and strong diurnal temperature shifts. These conditions help build ripe fruit expression while preserving freshness and balanced acidity. Grown on calcareous clay, limestone, sandy loam, and alluvial soils, the wine shows a bright pale straw color with aromas of citrus, green apple, tropical fruit, and white peach. On the palate, notes of pear, lemon zest, melon, and subtle florals are balanced by fresh acidity and a soft, clean texture.

Alcohol-Removal Process

To create a more complete alcohol-removed wine experience, the Chardonnay is first fermented as a traditional wine, then gently dealcoholized using reverse osmosis and distillation/recomposition. This process allows the wine to develop its varietal character before the alcohol is removed, helping preserve aroma, freshness, balance, and mouthfeel. After dealcoholization, recovered aromatic components are carefully reintroduced to restore texture and Chardonnay character, resulting in a polished alcohol-removed wine with less than 0.5% ABV.

Vineyard & Winemaking Details

APPELLATION

La Mancha, Castilla-La Mancha, Spain

VINE AGE

15–20 year old vines

ALCOHOL

<0.5% ABV

VARIETALS

100% Chardonnay

BRIX

21–23 °Brix

BLOCK

Estate-selected vineyard parcels in central La Mancha.

ALTITUDE

600–750 meters above sea level

pH

3.20–3.45

ALCOHOL REMOVAL

Reverse Osmosis + Distillation/Recomposition

