



## BLANEO CHARDONNAY

This wine comes from a vineyard called "Chardonnay Chamaco". This vineyard has poor soil and is situated on a slope; production is very limited, awarding the grapes a special concentration.

### VARIETAL

100% chardonnay.

### WINEMAKING

The grapes were hand harvested, then pressed and destemmed. The must then underwent natural debourbage in stainless steel tanks and the following day it was racked into French oak barrels in order to undergo alcoholic fermentation. This process took 21 days, after which the wine was racked into stainless steel tanks, where it stayed for four months on its lees.

### TASTING NOTES

COLOUR: Straw-yellow with slightly golden tones. Clean and bright.

NOSE: Floral notes stand out over citrus fruits, intense and perfumed.

PALATE: Sweet sensations together with a slight acidity that makes the taste last longer. The finish is reminiscent of fresh yellow fruit with white flower aromas.

Blaneo Chardonnay is fresh and moreish. This wine is made to be enjoyed in company.

**Origin:** D.O. Navarra.

**Type of Wine:** White with aging on lees.

**Alcohol Content:** 14,5 % vol approx.

**Serving Temperature:** 8 ° C.

**Aging potential:** 2 years.