



BLANEO CHARDONNAY

This wine comes from a vineyard called "Chardonnay Chamaco". This vineyard has very limited production due to its situation on a slope with very poor soil, awarding the grapes a special concentration.

VARIETAL

100% chardonnay.

WINEMAKING

The grapes are harvested at early morning to maintain the freshness, then pressed and destemmed. The must then underwent natural debourbage in stainless steel tanks and the following day it was racked into new, 500 liters, French oak barrels in order to undergo alcoholic fermentation. This process took 25 days, after which the wine was racked and then returned to the same barrels to age on its lees, with regular battonages for 7 months. After gentle clarification, the wine was bottled in the month of April.

TASTING NOTE

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

NOSE: Floral notes, citrus fruits, mild toasted notes award aromatic complexity. Intense and perfumed.

PALATE: Ripe fruit sensations together with a slight acidity that makes the taste last longer. The finish is reminiscent of yellow fruit and white flower aromas with a long, moreish body.

This white Chardonnay wine will seduce you with its freshness, a pure pleasure to be enjoyed.

Origin: D.O. Navarra.

Type of wine: White aged for 7 months in oak barrel.

Alcoholic content: 14,5 % vol.

Serving Temperature: 8° C.

Aging potential: 5 years.

Suitable for vegetarians and vegans.