



Chardonnay

D.O. Navarra

Varieties

100% Chardonnay.

Type of wine

Young white wine.

Analytical parameters

Alcohol: 14.5 %, Acidity: 3.55 g/l, Residual sugar: 1.40 g/l

Winemaking

100% Chardonnay. After pressing, the must ferments in stainless steel tanks for 10 days at a controlled temperature not exceeding 15 °C.

Tasting notes

Color: Light straw yellow and bright with greenish hues.

Nose: Aromas of tropical fruits. Pineapple, mango, melon, and banana, very fruity and fresh, well balanced thanks to its acidity.

Palate: Well balanced, rounded by good acidity, smooth and pleasant. Offers a pleasing mouthfeel with a slightly glyceric texture.

Food pairing

Perfect with light and delicate foods such as raw or lightly cooked seafood like crab or shrimp, as well as steamed or grilled fish. Excellent with any tapas or appetizers such as fish pâtés and cheeses.

Awards

- GOLD Gilbert & Gaillard - 2025 (France)
- 90 Pts. ATKIN - 2025 (UK)