



## CHARDONNAY

Puente la Reina, Spain



**13%**  
ALC/VOL

**750mL**  
BOTTLE SIZE



100% Chardonnay



13°C for  
20 days



Not Aged  
in Oak



### Appellation

D.O. Navarra

### Vinification

Average age of the vines is over 10 years.  
Mechanical harvesting in September.

### Fermentation

Fermentation: In temperature-controlled stainless steel vats  
Temperature of fermentation: 13 °C  
Duration of fermentation: 20 days

### Tasting notes

Color: Straw-yellow with greenish glints.

Nose: tropical fruity with hints of pineapple, apricot and mango) floral finish.

Palate: Smooth entry, fresh and fruity. Full mouth-feel and savoury. Good length. Lingering finish.

### Serving recommendations

Serve at 6 to 8°C.

### Food pairings

Seafood, fish, foie gras or cured cheeses.