

Chardonnay 2012 Barrel Fermented



Estate bottled wine, produced 100% from the Chardonnay variety. The uniqueness of this Chardonnay comes from the barrel fermentation with extended contact of the wine on fine lees in French oak barriques, the so-called “sur lie” method, as well as from the 11-month ageing in these barriques. This wine has a specific yellow-green color and crystal clearness. The nose is complex, splendid and elegant, with a discrete tropical fruits aroma. The taste is creamy, with a buttery and biscuit texture and with a fruity aftertaste of melon and pear. The wine has a remarkable fullness, harmony and roundness, and a great potential for ageing in bottle.

Serve chilled at 10-12°C. Enjoy this wine combined with all sorts of white meat, seafood, fish, pasta and selected cheeses.

Alcohol: 14.9% Vol.

Bottled: October, 2013