

## Chardonnay 2009 Barrel Fermented



A premium white wine carefully crafted 100% from Chardonnay grapes. The nice transparency and the yellow-green color are typical for this wine. The result of the several months of aging in new French oak barrels is the complex, mature and plentiful aroma that makes associations of toasted bread and vanilla combined with the discrete peach and ripe pears. The taste is full-bodied, balanced, with a remarkable sweetness, good viscosity and with harmonic acidity that contributes to its fresh and long aftertaste.

Open this wine now or after several years of cellaring. Serve it chilled at 08-10°C. Enjoy this wine with all types of white meat, pasta and selected cheese.

Alcohol: 14.1 % Vol.

Bottled: February, 2011