

Chardonnay 2006 Barrel Fermented



Produced from carefully selected late harvested Chardonnay grapes. A full-bodied wine with an intensive yellow green color revealing sweet scents of banana, honey and ripe pear wrapped in a seductive, fine roasted vanilla nose. A massive, concentrated fruit pallet of mashed banana, sappy white pears and candies. Fermented and aged in 80% new and 20% used barrels of American, Hungarian and Slavonian oak. Discreet vanilla tones remind of Californian or Australian wine style.

Drink now or after a medium-term cellaring. Serve chilled at 08-10°C. Enjoy this wine with white meat specialties, pasta and selected cheese.

Bottled: June, 2006

AWARDS:

- Vinoskop 2007 Skopje, Gold