

Chardonnay 2008 Barrel Fermented



A premium white wine carefully crafted from 100% of Chardonnay grapes. The nice transparency and the yellow-green color are typical for this wine. The result of the several months of aging in the new French oak barrels is the complex, mature and plentiful aroma that makes associations of oak and mocha combined with the discrete peach and vanilla aromas. The taste is full-bodied, with a remarkable sweetness, good viscosity and a delicate harmony giving this wine a fresh and long aftertaste. It can be served immediately or after several years of cellaring.

The recommended serving temperature for this wine is 08-10°C. Enjoy this wine with all types of white meat dishes, pasta and selected cheeses.

AWARDS:

- Mundus Vini, Germany 2010, Silver