



Príncipe de Viana

CHARDONNAY

Vendimia Seleccionada



VINTAGE: 2024 VARIETIES: Chardonnay

One of those wines in which simplicity and a careful winemaking, manage to capture the essence of a good Chardonnay, fresh, elegant, full of balance and flavor, to enjoy at any time.

VINEYARDS: Príncipe de Viana Chardonnay's vineyards are planted on poor soils with excellent drainage, oriented to encourage and protect the aromas typical of the grape variety, optimizing the terroir's potential to the maximum. To this end, tradition, together with research, development and the most sophisticated monitoring technology on the vineyards are combined. The result is a constant quality improvement of the grapes.

ELABORACIÓN Y CRIANZA: Prefermentation maceration for 10 hours at 8°C. French and American oak barrel fermentation for 3 months. Aged on its fine lees with regular bâtonnages until decantation from the barrels.

NOTAS DE CATA:



Bright lemon yellow with green hues.



A marked and intense tropical fruit character of pineapple and banana, which is accompanied well with citric notes of lemon and lime, finished with vanilla and recently baked bread from the oak barrels.



Sweet and fresh with a full mouthfeel, balanced acidity with a characterful, long finish.



Shellfish, Marinated, grilled and cooked fish, Pasta, Salads, Vegetables, Rice dishes

Recommended service temperature: 10-12°C

MATERIALES:

Bottle: Bordeaux 75 cl.

Colour: White

*Contains sulphites.



**SUSTAINABLE
WINERIES**
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VEGAN

