

# Chardonnay Viura



## **Type**

Dry white

## **The vineyards**

The areas chosen for the location of the Viura vineyards are the south-southeastern slopes of the Valley of Nekeas with poor soils that yield small grapes, rich in aromas and with high sugar levels. The Chardonnay vineyards used for this wine are located on the floor of the Nekeas Valley, whose acidity provides the blend with outstanding balance.

## **The varieties**

Viura  
Chardonnay

## **A few technical notes**

The two varieties are produced separately. Cold skin maceration. Must obtained solely by the saignée method. No malolactic fermentation.

## **Temperature**

Ideal serving temperature: between 8°C and 12° C.

## **Tasting notes**

An appealing blend of lemon and tropical fruit (pineapple) flavours. Medium-bodied, it produces an in-mouth sensation of freshness and purity with a vibrant finish.

## **Best consumed**

In its first two years. Its good acidity means that it can last at least one more year in reasonable condition.

## **Gastronomic notes**

Fresh and light, it makes for a wonderful aperitif. Seafood.