



EST.



1983

Amalur

CHARDONNAY

Region: *Denominación de Origen Navarra*

Variety: Chardonnay

Alcohol: 13,5%

Terroir. Selection of old Chardonnay vines from our plots located in the low mountain zones. Very poorly clay and stony soils, highly influenced by the cool climate of the area. The vines have a minimum age of 45 years and very low yields, which barely reach 4.500 kg per hectare, causing greater typicity and concentration in the grapes. Manual harvest in 20 kg cases during the last week of September.

Winemaking. First selection in the vineyard followed by a second selection on the table before production. After a gentle crushing the grape juice is vatted by gravity in small French oak tanks where it ferments and macerates in contact with its skins for 21 days with constant pumping over. Malolactic fermentation in stainless steel tanks in contact with its lees.

Ageing. Without ageing in barrels, it gains structure due to its stay in the tank for at least 3 months and its refinement in the bottle after it.

Colour. Lemon yellow colour, very clean and bright.

Aroma. High aromatic expressiveness. Fresh nose with intense aromas of tropical, white and stone fruits.

Taste. It stands out for its freshness and kindness. Of medium acidity and with a marked citrus note, it has an elegant and silky finish.

Pairing. Ideal as an aperitif and particularly suitable for fish and seafood, Asian food, fresh cheeses and canned fish.