



1864 Castillo de Olite Chardonnay



Varietal: Chardonnay

Elevation: m

Appellation: Navarra

Practice: Sustainable

Vine Age: yrs

Production: cs

Alcohol %: 12.5

Acidity: gr/Ltr

Residual Sugar: gr/Ltr

ph:

Tasting Notes: Pale lemon yellow of medium-high intensity. On the nose shows gigh intensity aromas of peach in syrup, white fruit, tropical fruit and pastry. The palate is deep and intense, silky, round and well balanced.

Agging: 5 months. New and second use French and American oak barrels.

Winemaking: It is elaborated in its entirety with the Chardonnay variety and for that we fermented in barrels for six months and assembled in concrete tanks. After clarifying we keep it in bottle for its refinement.

Food Pairing : Pairs well with Risotto Shellfish and Foie Gras.



Accolades

2020 **94** pts Mondus Vini

2020 **90** pts Guia Penin

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