



EOLO CHARDONNAY

Navarra

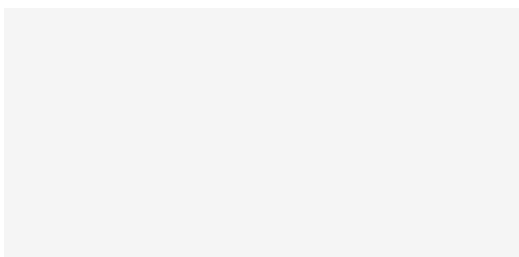
TYPE: young **VARIETAL:** Chardonnay **VINTAGE:** 2016
ALCOHOL: 14% **WINEMAKER:** Luis Pascual

WINEMAKING:

Vineyards of the Ribera Baja of Navarra, close to the majestic Moncayo Massif, using grapes harvested the first week of September.

Fermentation without the skins, with a controlled temperature not higher than 10°C, during 30 days, adding locally produced yeast.

TASTING NOTES

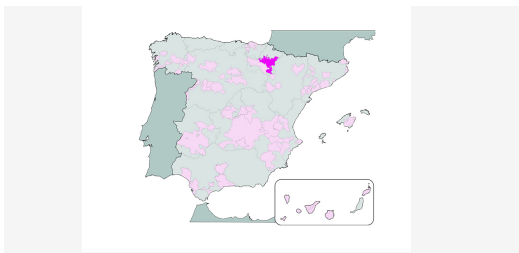


COLOUR: Yellow-coloured wine, with a green iridescence.

AROMA: Tropical and white fruits, with distinguishable overtones of quince in its fragrant aroma.

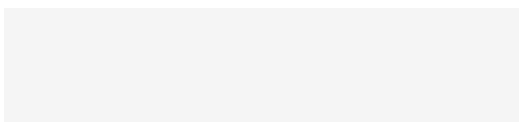
PALATE: Vivacious, virile, fine and elegant, with brief lemony overtones. Its finish is sweet, harmonious, and lingering.

THE REGION



There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic , continental and Mediterranean climates.

THE WINERY



“Viña Valdorba” is the winery we selected from this area: we work with them since 2005, it is a small family winery boutique in the heart of Navarra, based on Garnacha , very good Syrah and Cabernet, chosen majority for its winemaker, Luis Pascual, also because the winery is very modern but their way of making wine is very traditional, selected also because they are very familiar with the area, product possibilities, Syrah, Chardonnay, is ideal for small customers and because its quality