





Pago de Cirsus


TECHNIQUE:




Chardonnay



14 % vol.



6° a 7° C.
servicio



D.O. Navarra

Harvest period: Between the last week of August and the first week of September.

Harvest method: Mechanical and nocturnal.

Winemaking: Maceration at a controlled temperature. Finally, it remains with its own yeasts until bottling.

TASTING NOTE:

Appearance: Bright straw yellow with clear greenish reflections.

Nose: Tropical fruits, pineapple, mango, and banana. Integrated with aromas of candied fruit, peach, and kiwi.

Palate: Compact and fresh, with aromatic notes of citrus; the tropical fruits create a wine of contrasts with impeccable acidity and a persistent finish.

Pairing: Particularly suitable for vegetable-based starters, fish and seafood, white meats, fresh cheeses, and canned fish.

CHARDONNAY



DRY WHITE WINE

