




Pago de Cirsus



CHARDONNAY
FERMENTADO EN BARRICA

TECHNIQUE:

	Chardonnay
	14,5 % vol.
 servicio	7° a 11° C.
	DOP Bolandin VINO DE PAGO
	12 month French Oak

Harvest Season: First week of September.

Harvest: Mechanical and nocturnal.

Winemaking and Aging: Fermentation in new French oak barrels from Allier for 12 months.

TASTING NOTE:

Appearance: Bright yellow with golden hues.

Nose: Ripe and tropical fruits, beautifully integrated almonds with vanilla aromas imparted by the fine oak.

Palate: Compact and fresh, yet unctuous and creamy; aromatic notes of the finest oak, with a silky and persistent finish. Well-structured and balanced.

Pairing: Particularly suitable for oily fish, mollusks and shellfish, rice dishes and baked vegetables, white meats, fresh and fatty cheeses.



DRY WHITE WINE

