

TECHNICAL SHEET



CHARDONNAY

FERMENTADO EN BARRICA



TECHNICAL DATA



CHARDONNAY

WHITE WINE



14,5 % Vol.

HARVEST PERIOD:
Late August to early September.



10 months
FRENCH OAK
BARRELS

HARVEST:
Night-harvested by machine.



D.O.P. Bolandín
VINO DE PAGO

VINIFICATION & AGEING:
Fermented and aged for 10 months in
French Allier oak barrels.

TASTING NOTES

Bright yellow with golden hues. Aromas of ripe and tropical fruits, with almond notes seamlessly interwoven with the delicate vanilla nuances imparted by the oak. Compact and fresh on the palate, yet rich and unctuous, with a silky, persistent finish. Well-structured and beautifully balanced.



VINEYARD

Grown on our own Finca Bolandín, a 150 hectare estate in the municipality of Ablitas, southern Navarra, at 395 m.a.s.l.

BOTTLE FORMATS

0,75 L.

Sustainable impact grounded in the principles of regenerative viticulture, focused on soil care, ecosystem improvement and long-term environmental balance.

RECOGNITIONS

92 puntos Tim Atkim

94 puntos Vinos Gourmet

92 puntos Guía Peñín

90 puntos Gilbert & Gaillard

91 puntos James Sucklin

94 puntos Guía Gourmet

90 puntos Robert Parker