

TECHNICAL SHEET		 <i>Pago de Cirsus</i> B O D E G A	
TECHNICAL DATA			
 CHARDONNAY  14,5 % Vol.  10 months FRENCH OAK BARRELS  D.O.P. Bolandín VINO DE PAGO	WHITE WINE HARVEST PERIOD: Late August to early September. HARVEST: Night-harvested by machine. 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		BOTTLE FORMATS	
Grown on our own Finca Bolandín, a 150 hectare estate in the municipality of Ablitas, southern Navarra, at 395 m.a.s.l.		0,75 L.	
RECOGNITIONS	92 puntos Tim Atkim 92 puntos Guía Peñín 91 puntos James Sucklin 90 puntos Robert Parker 94 puntos Vinos Gourmet 90 puntos Gilbert & Gaillard 94 puntos Guía Gourmet GRAN ORO Concurso Mundial de Bruselas		