



Wijnfiche

Nekeas - El Rincon | Navarra DO Chardonnay Spain (NAVARRA) – 2024

Vinification

The grapes undergo a cold maceration on their skins for a few hours. The must is obtained by a soft pressing according to the 'saignée' method. The alcoholic fermentation takes place in medium-toasted, French oak barrels. No commercial yeasts are used and no malolactic fermentation is carried out. The wine ages for 3 months in barrels with a regular battnage.

Taste

In the nose this wine has aromas of toasted bread, ripe apples, white truffles and honey-like oak. This wine with smoked aromas is exceptionally full and has a fat taste. The harmony between wood and fruit is sublime.

Food pairing

Paella | Tapas | Fish - baked | Scampi

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 8-10°C

Taste profile: Complex with oak

