Wijnfiche

Nekeas - Allier | Navarra DO
Chardonnay
Spain — 2024

Domain

Nekeas

Nekeas is a blend of history and modernity thanks to the initiative of a set of families deeply rooted in their land and a good management team, Francisco San Martín as founder and Chairman, Manuel Urricelqui as Technical Head-General Manager and Concha Vecino as Oenologist, all linked with the project from the outset.

Vinification

The fermentation takes place in high-quality French Allier wooden barrels. Afterwards this white wine ripens for 5 to 7 months on its lees with regular battonages, also in oak barrels.

Taste

This intensely golden-yellow colored wine has a perfumed bouquet. The aromas of tropical fruit blend beautifully with those of wood and vanilla. In the mouth full with a very present wood taste. Aromas of ripe fruit, white peach, toasted bread and caramel.

Food pairing

Fish in sauce | Tapas | Scallops | Scampi | Risotto | Fish - grilled

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 10 °C
Taste profile: Complex with oak

