

## **Nekeas – Blanco Navarra Chardonnay – Viura Spain (NAVARRA) – 2020**

### **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**

Bodegas Nekeas chose the slopes of the valley for the Viura, while the Chardonnay vines grow down in the valley. The two grape varieties are vinified separately: cold maceration with skin contact and pressing according to the saignée principle: obtaining juice without actually pressing. Malolactic fermentation is not done to preserve the freshness of the wine. After a very short aging in stainless steel and assembly, the wine is bottled.

### **Taste**

In the glass we see a beautiful lemon yellow color. The attractive nose contains aromas of agrum fruit, especially lemon, and tropical fruit with notes of pineapple. On the palate it is above all a refreshing wine with a medium body, clean fruit aromas and a lively finish.

### **Food pairing**

Fish - light fishdishes | Fish - smoked | Crustacea | Aperitif

### **General information**

Type: White wine

Grape varieties: Viura (50%), Chardonnay (50%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-12 °C

Taste profile: Aromatic fresh

