

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

