

FAN D.ORO 2019

"A white wine in the land of reds"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETY

Chardonnay 100%

PRODUCTION

30.000 Bordeaux bottles of 75 cl.

VINEYARD

The Chardonnay vineyards that give origin to this wine are located in our farm La Planta, located in Quintanilla de Onésimo (Valladolid), in the heart of the Castilian Golden Mile. They are cultivated in a traditional way and the main characteristic is their clay-limestone soils with the bedrock without fragmenting at less than 1 m from the surface, they are at an altitude of 911 m, making up a unique soil for the grape variety.

WINEMAKING PROCESS AND AGING

Harvested by hand at its optimum point of maturation in 15 kg boxes. The bunches go through a selection table and are subsequently pressed very lightly and slowly, obtaining few yields, but avoiding extracting particles that can mask the freshness of the must. Natural settling for one night and direct vatting in new French oak barrels with a stay of 9 months. Alcoholic fermentation takes place in 500-liter new oak barrels with light batonages at the end of fermentation.

TASTING

COLOUR

Clear and bright, straw yellow with a golden edge.

NOSE

High aromatic intensity. The first connotations are of pastries together with high memories of flowers such as jasmine, figs and roasted apple, combined with hints of nuts.

PALATE

Unctuous sensation on the palate that counteracts with acidity points that give a sensation of freshness at all times in which the wine remains in the mouth. In the aftertaste, the tones of pastries and smoked that had been detected in the nose appear.

TASTING DATE

September 2021.

WINE MAKER:

Adolfo González Lázaro

RECOMMENDED FOOD:

The ideal food pairings are seafood and fish in sauce, cured cheeses, white meats, vegetable creams. Recommended serving temperature: 8 - 12 °C.

ANALYSIS

ALCOHOLIC GRADE:	13,8% VOL.	TOTAL (SO2):	119 MG/L
TOTAL ACIDITY (TARTÁRIC)	5,55 G/L	FREE (SO2):	17 MG/L
VOLATILE ACIDITY (ACETIC):	0,45 G/L	SUGAR REDUCERS:	1,49 G/L
		Ph:	3,43



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