



HACIENDA DE ARÍNZANO BLANCO 2014

Appellation of Origin:

Pago de Arínzano.

Vintage characteristics:

Length of the vegetative cycle: long.

Yield per hectare: low.

Harvest period: delayed.

Climate:

- Winter: mild winter, not too rainy.
- Spring: average.
- Summer: wetter than average and mild.
- Autumn: dry and warm, but rainy at the end of the season.

Grape variety:

- 100% Chardonnay.

Ageing:

12 Months in French oak barrel.

- 30% new.
- 70% second year.

Alcohol:

13,5% Vol.

Colour:

Bright yellow colour with green hues.

Nose:

Intense citrus notes with light toasty hints, coconut, honey and dried fruits, like hazelnuts and almonds.

Flower essences, like lavender and chamomile.

Palate:

Sucrosity. Round, elegant, citrus and very fresh in the mouth.

Fundamental Characteristics of this wine:

Lively, expressive, fresh, very elegant and persistent.

