



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO

HACIENDA DE ARÍNZANO

WHITE 2018

Vintage characteristics:

Length of the vegetative cycle: low

Yield per hectare: medium/low (3.000kg/ha)

Harvest Period: slightly early.

Climate:

- Winter: dry and tempered
- Spring: warm and dry
- Summer: dry and hot
- Autumn: warm and sunny

Grape Variety:

Chardonnay 100%

Ageing of 12 months in:

70% Stainless Steel tanks.

30 % new French oak barrels.

Alcohol content:

15 % Vol.

Colour:

High intensity, blond straw in the center, turning bright with green highlights on the edges of the glass. Lively, clear and bright.

Nose:

Wine with predominance of lemon and orange peel, as well as nuances of pear and mango, accompanied with sweet and aromatic balsamic notes like peppermint and honey. Finishing with slightly toasted almonds and hazelnuts, white pepper and mineral notes.

Palate:

Silky and elegant with a very smooth and creamy mild palate. Confirms the lemon and orange peel citrus notes from the nose with bright and racy acidity. Long finish and very well balanced.

Fundamental Characteristics of this wine:

Very gentle attack, round with mild sweetness perception. Creamy, fresh and buttery. Very balances and persistent finish.

