



# SABINA ESTATE

## CHARDONNAY

### *WINE*

White Wine. Chardonnay

### *VINTAGE*

2020

### *REGION*

NAVARRA - ESPAÑA

### *VINEYARD*

Sabina's estate's vineyards are planted on poor soils with excellent drainage, oriented to encourage and protect the aromas typical of the grape variety, optimizing the terroir's potential to the maximum. To this end, tradition, together with research, development and the most sophisticated monitoring technology on the vineyards are combined. The result is a constant quality improvement of the grapes.

### *WINEMAKING*

Prefermentation maceration for 10 hours at 8°C. Oak barrel fermentation: 50% French, 50% American for 3 months. Aged on its fine lees with regular bâtonnages until decantation from the barrels.

### *TASTING NOTE*

Colour: Bright lemon yellow with green hues.

Nose: A marked and intense tropical fruit character of pineapple and banana, which is accompanied well with citric notes of lemon and lime, finished with vanilla and recently baked bread from the oak barrels.

Mouth: Sweet and fresh with a full mouthfeel, balanced acidity with a characterful, long finish.