



Príncipe de Viana Chardonnay 2016 12x750

BODEGAS PRINCIPE DE VIANA

D.O. Navarra — Cadreita-Murchante

THE WINERY

Bodegas Príncipe de Viana was established in 1983. A modern winemaking facility is located in close proximity to the vines. Harvesting is done by hand and by machine, much of it during cool nighttime hours. Aging of red wines and fermentation of Chardonnay takes place in barrels of French and American oak, including barrels from the bodega's sister firm, Tonelería Intona. Reflecting wine's nobility among agricultural products, the bodega's Navarran name is a legendary title of Spanish royal succession originating in 1423.

THE WINE

Sustainably-farmed Chardonnay, night-harvested and rigorously selected. Fermented and aged for three months in a mixture of American and French oak. Expressive, bright varietal, with fleshy fruit and some subtle and elegant notes of smoke from the oak aging.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 100% Chardonnay
- Vineyards:** In Casa de Monte down below Cadreita. Soils are primarily chalky clay and alluvial deposit, the climate a variable interplay of Atlantic, Mediterranean and Continental. The famous cierzo winds responsible for nearby Bardenas Desert assure vine and grape health without treatment.
- Winemaking:** Harvesting is done by hand and by machine, much of it during cool nighttime hours. Fermented for 3 months in barrels of 50% French oak and 50% American oak.
- Winemaker:** Pablo Pávez
- Alcohol:** 13%



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