

Príncipe de Viana

Chardonnay 2021



WINERY: *Príncipe de Viana*

COUNTRY: *Spain*

REGION: *Navarra*

APPELLATION: *D.O. Navarra*

GRAPES: *100% Chardonnay*

ELEVATION: *1,000 – 1,500 feet*

SOIL: *chalky clay and alluvial deposit*

FERMENTATION: *3 months in 50% French,
50% American oak barrels*

AGING: *on fine lees with battonage*

WINEMAKER: *Pablo Pávez*

ALCOHOL: *13%*



THE WINE

Sustainably-farmed Chardonnay, night-harvested and rigorously selected. Fermented and aged for three months in a mixture of American and French oak. Bright lemon yellow with green hues. A marked and intense tropical fruit character of pineapple and banana, accompanied by citric notes of lemon and lime, finished with vanilla and recently baked bread from the oak barrels. Sweet and fresh with full mouthfeel, balanced acidity and a distinct, long finish.

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.

