

*Alegría es tenerte a mi lado,  
ivamos a gozar!*

“The Smooth”

*La Lianta*

NAVARRA

Designation of Origin

· CHARDONNAY ·

**Variety:** Chardonnay.

**Production:** Manual nocturnal harvesting. After gentle pressing and natural clarification by cooling, the free-run must is obtained. The fermentation, with only the free-run, is done in stainless steel tanks at a controlled temperature (between 14°C and 15°C) which facilitates the extraction and conservation of the primary bouquet (fruit and flowers) typical of the variety. Racking, stabilising and bottling while still young.

**Tasting notes:** Medium-high aromatic intensity, with plenty of candour and a clean bouquet. Very well-balanced acidity but less lingering. A wine with a good length, with a broad afternose featuring tropical fruit, sharp apples and peaches with great clarity.

**Pairing:** Excellent with cold tapas, rice dishes with seafood and vegetarian dishes.

**Consumption:** It can be kept for up to four years; in these cases, toasted and vanilla flavours begin to emerge, and an almond colouring and aromas of hazelnuts and toast. Store in a cool and dark place.

Serve cold, between 8 and 10°C.



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