

Manuela

Chardonnay



DATA SHEET

COMPOSITION

Chardonnay 100%

PRODUCTION

The must is obtained from a light extraction of a mature and healthy grape with part alcoholic and part malolactic fermentation taking place in oak barrels, conserved on the lees, with an ageing of approximately six months in contact with wood.

APPEARANCE

Pale yellow with brilliant golden reflections.

NOSE

Very pleasant and surprising, with hints of vanilla, banana, peach, toast, butter, etc. Rich and excellent.

PALATE

Well balanced, warm and creamy, full on the palate with a long, tasty finish and a complex and lasting after-taste with nose notes.

FINISH

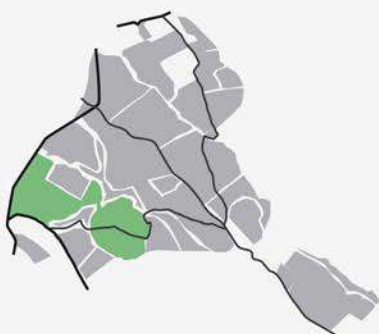
Very interesting, harmonious, frank and creamy with a long finish.

PAIRING

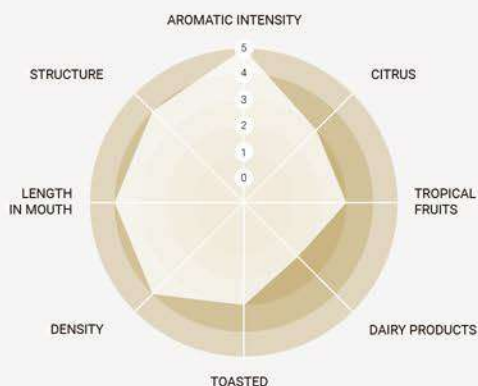
May be consumed as a young wine, its characteristics promise an excellent evolution and conservation in the bottle.

TASTING

GEOGRAPHIC SITUATION



Chardonnay



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ALCOHOL	13% vol.
SUGAR	1.5 g/l
ATT (ACIDITY)	6 g/l
PH	3.16
SO ₂ TOTAL	90 ppm

VINOS PREMIUM



Clos Antonia



Clos dels Angels



Don Pablo



Flor de Pinot



Manuela

estd 1894

NAVERAN

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