

## FORTIUS CHARDONNAY FERMENTADO EN BARRICA 2020

### CHARACTERISTICS OF THE VINTAGE

D.O.	Navarra
Vintage	Excellent

2.020 has returned the Navarra Designation of Origin to normality in terms of average grape production. The dry, hot summer and the weather during the harvest, with high temperature contrasts between day and night, allowed the grapes to be harvested and taken to the winery in excellent conditions of ripeness.

Vineyards:	Los Arcos & Corella
Variety:	Chardonnay

Yield:	2.000/2.500 Kg/Ha.
Altitude:	450-350 m.



### VINIFICATION

Grape proceeding from vineyards 20 years old on average, planted on singular hillsides with poor soils, and a very poor yield per hectare. The free run juice softened in cold, drained, without pressing, for 48 hours. It fermented in cask of American oak and remained 4,5 months in the same casks.

### TASTING NOTE



Intense and expressive golden yellow colour.



Smooth, velvety. Round, full-bodied. Sensation of acidity that compensates for a very light and pleasant bitterness in the aftertaste.



Powerful. First impression: sweet barrel notes. Followed by an explosion of fruit: banana, ripe pineapple, conference pear.

### FINAL

Long final. The sweet and toasted notes of the barrel remain. Mixed with a slight hint of white fruit.

### SUGGESTED FOOD PAIRING:



It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

7-10° Celsius / 45-50° Fahrenheit

### ANALYTICAL DATA

<b>ALCOHOLIC VOLUME</b>
13,68 (%)
<b>VOLATILE ACIDITY</b>
0,32 g/l ac. Acet.
<b>TOTAL ACIDITY</b>
5,30 g/l ac. Tart.
<b>RESIDUAL SUGAR</b>
0,50 g/l

### AWARDS & COMMENDATIONS

2.021: Gold Medal, Mundus Vini Spring Edition 2.021

## BODEGAS VALCARLOS

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