



BODEGAS MARCO REAL



MARCO REAL

Pequeñas Producciones

TERROIR TO THE HIGHEST EXTENT



MARCO REAL PEQUEÑAS PRODUCCIONES CHARDONNAY



GRAPE VARIETIES

100% Chardonnay



AGEING AND VINIFICATION

Marco Real Pequeñas Producciones Chardonnay remains 3 months 50% in new French oak barrels and 50% in tanks. Wine made with selected chardonnay grapes from our Valdeherrerros state. After delicate pressing, the noblest musts are naturally cleaned. 50% of the musts are then fermented in new French oak barrels at low temperature, the rest in stainless steel tanks, also at low temperature in order to preserve the full strength of the grape variety. Following gentle racking, lees are battonage-stirred to enhance the elegance of Chardonnay.



TASTING NOTES

A white wine with a straw yellow colour and golden hues. It has a very full bouquet with hints of green apple, citric and tropical fruit. Far-reaching but balanced and fresh on the palate.



SERVING TEMPERATURE AND WINE PAIRING

Between 8 and 10°C. It is an ideal wine to accompany oily fish and white fish, salmon or tuna tartare or carpaccio. Nuts, white meats (chicken, pork, poultry in mild sauces), pasta dishes, seafood.

Bodegas Marco Real

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