

# MARCO REAL

BODEGAS



## MARCO REAL 100% CHARDONNAY



### GRAPE VARIETIES

100% Chardonnay



### WINEMAKING AND AGEING

Marco Real 100% Chardonnay remains 3 months on the lees. Wine made with selected Chardonnay grapes from our Valdeherrereros 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

Colour: Rich gold with green notes.

Nose: Intense fresh tropical notes pineapple and apricot.

Mouth: Broad fruity with a very good acidity that makes it a long fresh and balanced wine.



### SERVICE 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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