

# FAN D.ORO 2024

*"A white wine in the land of reds"*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETY

Chardonnay 100%

### PRODUCTION

20.080 Bordeaux bottles of 75 cl.

### VINEYARD

Our Chardonnay vineyards are located in our state La Planta, located in at an altitude of 911 in Quintanilla de Onésimo (Valladolid), the heart of the Golden Mile in Ribera del Duero. The main characteristic is their soil, a clay-limestone with the motherrock without fragmenting less than 1 meter from the surface, making it an unique soil for the this grape variety.

### WINEMAKING PROCESS AND AGING

Harvested by hand at its optimum point of ripeness in boxes of 15 Kg. The bunches pass through a sorting table and then are pressed very lightly and slowly, keeping the grapes fresh. Natural decantation during one night and direct vatting in concrete deposits where the fermentation is going to occur. The alcoholic fermentation is done slowly at 12° C. After the fermentation ends we transfer the wine with its lees into new French oak barrels where we will do the batonage. The wine is aged during 9 months in the same barrels.

### TASTING

#### COLOUR

Clear and bright, straw yellow with a golden edge.

#### NOSE

High aromatic intensity. Reminiscences of flowers, white fruits, honey, figs and apple jam combined with aromas of toasted bread and nuts. Complex and fresh at the same time.

#### PALATE

Very fresh with a great acidity and unctuous sensations in the mouth (you can almost eat it). The aftertaste bring come to us with a multitude of nuances, giving way to smoky aromatic hints and a great fruity expression and enormous personality of the terroir.

### TASTING DATE

May 2024

### WINE MAKER:

Adolfo González

### RECOMMENDED FOOD:

The ideal food pairings are seafood and fish in sauce, cured cheeses, white meats, vegetable creams. Recommended serving temperature: 8 - 12 °C.

### ANALYSIS

ALCOHOLIC GRADE:	13,1% VOL.	TOTAL (SO2):	98 MG/L
TOTAL ACIDITY (TARTÁRIC)	5,55 G/L	FREE (SO2):	19 MG/L
VOLATILE ACIDITY (ACETIC):	0,28 G/L	SUGAR REDUCERS:	2,03 G/L
		Ph:	3,38



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