



FÁBULA DE PANIZA CHARDONNAY²⁰²²

D.O.P. CARIÑENA

 ALCOHOL
13,5% VOL.
 VARIETIES
100% Chardonnay

TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Very subtle nose, elegant and fresh, with floral and citrus notes that give away to fine and elegant creamy toasted memories. Creamy, delicate and silky on the palate with honeyed notes, balsamic and long finish with hints of Werthers Original.

PAIRING

It pairs well with seafood, fish, pâté and canapés. Serve between 44-50 degrees.

VINIFICATION

The grape macerates for several days and fermentation takes place in stainless steel tanks controlling their development through all production process.

Fábula from Paniza is a selected vintage of each variety that we work in the winery. A wine in which, as if it were a fable, the grapes come to life to show us their maximum varietal expression through its origin, character, aromas and nuances.





BODEGAS PANIZA

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