Paniza
bodegas

VIÑAS DE PANIZA CHARDONNAY 2021

D.O.P. CARIÑENA

ALCOHOL
13,5% VOL.
VARIETIES
100% Garnacha

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 at controlled temperature in stainless steel tanks. A brief stance in barrels permits the grape variety to develop all its potential.

BODEGAS PANIZA
CRTA. ZARAGOZA - VALENCIA, KM 53 · 50480 · PANIZA · ZARAGOZA · ESPAÑA
tfno.: +34 976 622 515 | fax: +34 976 622 958
info@bodegaspaniza.com
www.bodegaspaniza.com