

HACIENDA GRIMÓN CHARDONNAY BARRICA

GRAPE VARIETY:

Chardonnay

OAK AND AGING TREATMENT

Fermentation in new French and American oak barrels.

TASTING NOTES

Color:

Bright golden yellow.

On the nose

Without moving the glass, nuances of vanilla, honey, peach and white flowers can be seen.

When you move the glass, aromas of cake and cream come out.

On the palate

In the mouth the wine is creamy with good structure.

The palate is marked by flavors of yellow fruit (peach), pastry, honey.

The aftertaste is long and very well balanced.

