



3 FLORES

An exclusive white with a different coupage. Golden yellow, clean and crystal clear. Intense aromas on the nose, with hints of Moscatel grapes and soft notes of peach, exotic fruits (lime and passion fruit) and white flowers (acacia and honey). On the mouth, it is fresh, sticky and elegant right from the beginning, with good acidity and a delicate finish with citric touches.

OPTIMUM SERVING TEMPERATURE: 10-12

PAIRING: Appetizers, rice, seafood and grilled fish.

GRAPE: 90% Chardonnay - 10 % Moscatel GM

VINEYARD: 30 years. Valdecaballos, Larraga

YIELD: 5000 Kg. / Ha.

TYPE OF SOIL: Clayey-calcareous terraces – 340 m

WINEMAKING:

Saignée technique. Slight aging on lees.

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