

PAXÁ CHARDONNAY

White Wine | 2023



TABLE WINE

PRODUCER: JOAQUIM & TIAGO LOPES

WINEMARKERS: FREDERICO VILAR GOMES
DUARTE RAIMUNDO



SOILS: Calcareous Clays

VARIETIES: 100% Chardonnay

WINEMAKING: Careful hand-picking in small boxes and vinified without skin contact at a temperature of 12-14°C.



ALCOHOL: 13,5% v/v

STORAGE: Conservar a 16°C

SERVE: Between 10-12°C



GASTRONOMY: This wine is a good companion to white meat, fatty fish and pasta.



TASTING NOTES

COLOUR: Citrus.

AROMA: Intense peach, pineapple and lightly toasted vanilla and buttery.

TASTE: Fresh, fruity, elegant and with a persistent and long finish.

Data de lançamento · Fevereiro 2024