

Happiness is having you by my side. Let's have fun!



La Lianta

"The Stirrer"

– WHITE –

D.O. Navarra



Grape: Chardonnay.

Elaboration: Mechanical harvested during the night. The free-run must is obtained, after a gentle pressing and natural fining at low temperature. The fermentation, with only this free-run must, is managed in stainless steel tanks at a controlled temperature (between 14-15°C), preserving the primary aromas (fruit and flowers) typical of the grape. The fine lees are stirred during several weeks. The wine is racked, stabilized and bottled while still young.

Tasting Notes: Shows a brilliant yellow color with greenish reflexes. Medium-high aromatic intensity with very neat aromas. On the palate it is fresh and lingering, sharp scented, with hints of tropical fruits, sharp apples, and peaches.

Pairing: Excellent with cold tapas, rice dishes with seafood and vegetarian dishes.

Consumption: Due to the special characteristics of these, wines, the ageing with its fine lees, and high acidity, it could be enjoyed up to three years after the vintage. Being recommendable its consumption two years after the vintage.

Serve chilled at a temperature around 8-10 °C.

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