



Beramendi

Straw yellow colour with green reflections; clean aromas of white fruit (pear), citrus fruits and brush. On the mouth, it is full-flavoured and balanced with a sensation of green apples, leaving a hint of fruit with delicate acidity and a lemony finish with pleasant herbaceous notes.

OPTIMUM SERVING TEMPERATURE: 10-12

PAIRING: Salads, rice dishes, grilled fish and semi-mature cheeses.

GRAPE: 100% Chardonnay

VINEYARD: 30 years. Valdecaballos, Larraga

YIELD: 6300 Kg. / Ha.

TYPE OF SOIL: Clayey-calcareous terraces – 300 m

WINEMAKING:

Fermentation at low temperature (11 to 13 °C).

Aging on lees for 3 months.

NAVARRA
DENOMINACION DE ORIGEN
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