

BIB I Am - Chardonnay



Variety: Chardonnay

Alcohol content: 13%

Appellation: Romania

Acidity: 5.7g/L

Classification: Dry



| Viticulture and Vinification |

Grapes were lightly pressed and the juice was fully decanted at low temperatures until completely clear before being inoculated with selected yeast and fermented for 3 weeks at 15°C. Half of the wine was then aged for 3 months on French oak staves and put through lees stirring - to generate depth and complexity – before being reblended with the unoaked portion and prepared for bottling.

| Tasting Notes |

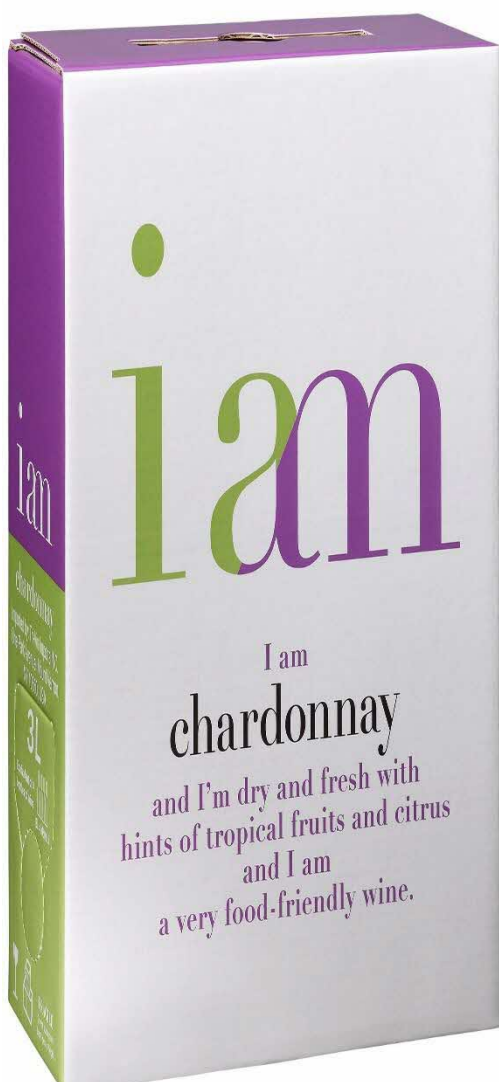
Amazing fruit and power. Ripe and thick, with lots of mango and toasted oak, a Chardonnay showing all the attributes. There's a chewy, cherry, buttery, intensely tropical side of this full-bodied wine.

| We recommend this wine with:|

Smoked cheese, turkey or chicken dishes, grilled vegetables.

| Serving Temperature: |

8°C -10°C



Winemakers :

Hartley Smithers

Nora Iriate