



Niño Mimado barrel-fermented Chardonnay 2018

It is a very special and captivating wine created by Bodegas Esteban Martín, a wine that concentrates the sun and solar clarity in the glass. Fermented in French oak barrels, this wine becomes unctuous, very elegant, and is dressed with the aging of the lees and the spicy and toasted tones of the wood.

From high quality grapes, the micro evaporation and the contribution of the wood result in a rounder wine, where all the elements are well integrated and the aromas are widened in toasted, butters, nuts, exoticism and flowers...

This wine presents a very attractive and bright straw yellow color, nose with good fruit expression, notes of pineapple and melon with nice oak tips, in the mouth it is broad and tasty.

NIÑO MIMADO

Annual production: about 3.500 bottles

Vineyard Location: Alfamen, Zaragoza, DOP Cariñena

Variety of grapes: Chardonnay

Soil: stony

Barrel time: 6 months

Processing: There is a first cold maceration of the grape skins with the must for about 24 hours and fermented in the new French oak barrels. Here it remains in contact with the lees for about three months using the batonnage technique.

Alcohol content: 12,5% Vol.

Service temperature: 8-12°C

Food & Wine: backed fish, seasoned white meats or risottos.