

# BESTUÉ

de Otto Bestué



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## BESTUÉ MONTE ALICIA 2021

CHARDONNAY / VERSATILITY

### CHARDONNAY / SOMONTANO

Chardonnay is the white variety most planted in the D.O Somontano, and can be found in all its styles: fresh and fruity young white wines and Chardonnay fermented in barrels and with short and medium aging in wood.

### FINCA MONTE ALICIA

Monte Alicia is the name of a hill with a 3 hectares slope. One and a half hectares are planted east to west capturing the shade for the clusters in order to maintain the acidity and freshness for the wine. The other one and a half hectares are planted north to south gaining more sun exposure, which translates into grapes with greater phenological ripeness.

### WINEMAKING

At the winery, Aging on lees for 6 months is one of the key processes at this wine. By using this method we manage to maintain the good acidity of the chardonnay in addition to increasing the aromatic intensity and the complexity of the wine.

### TASTING NOTES

Bestue Monte Alicia is a full-bodied Chardonnay that perfectly represents how Chardonnay is expressed in the Somontano region.

Straw yellow colour. Complex with marked ripen varietal aromas of banana, pineapple, peach and citrus notes on a background of nuts and yeast due to the aging on lees. Great volume and complexity in mouth. It is fatty and tasty with a soft and unctuous finish, long after taste.

### PARING

A wine to enjoy with rice or pasta, soft and semi-cured cheeses, as well as white meats or fish dishes

*Serve between 9o-12oC.*

*Variedad: 100% Chardonnay*

*Grado alcohólico: 14%*

*Acidez total: 5.8*

*Código de Barras: EAN8437003486227*

[www.bodega-ottobestue.com](http://www.bodega-ottobestue.com)

consejo regulador de la denominación de origen protegida

S O  N T A N O