

NANA

ESTATE
MITZPE RAMON
www.nanawine.com

NANA ESTATE Chardonnay 2017

Composition: Chardonnay 100%

Wine Making Process:

The grapes are hand-harvested nightly, and the whole clusters are pressed upon arrival at the winery, with the purpose of providing the wine with freshness and a rich texture. Fermentation takes place in French oak barrels, of which a low percentage are new barrels. The wines ages, with the addition of yeast, for 10 months, and is then transferred to tonnage once a week, for six months.

Winemakers Notes:

A dry white wine with aromas of lemon, fused with white peach and cantaloupe and accompanied by nuances of citrus and nutmeg. It has a medium-plus body and is well-rounded and fruity with a pleasant and balanced acidity accompanied by sweetened aromas.

Sweetness: Dry

Percentage of alcohol: 14.2%

Calories: 81

Serving temperature: 10-12°C

Shelf life: Until 2020

Bottle size: 750ml

Acidity (grams per liter): 44.5

pH 3.21

Specific weight: 0.9908

Kosher certification: Not Kosher



אזהרה: מכיל אלכוהול מומלץ להימנע משתייה מופרזת