

Faustino

FAUSTINO CHARDONNAY BARREL FERMENTED

Description

Clean, bright. Nice yellow colour with lemon reflections on the rims. On the nose, fruity notes, clearly perceptible, evoking ripe white fruit, especially pear. In the background there are aromas reminiscent of toasted oak and dried fruit. Fruity mouthfeel. Fresh, smooth. Balanced, round, good acidity. Long fruity final (pearl). Persistent aftertaste. Alternating notes of white fruit and nuts.

It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

Issues



White wine Chardonnay



Fermented in French and American oak barrels



D.O.Ca. Rioja



75 cl.



Lastest Awards

JAMES
SUCKLING.COM

92 points, vintage 2.021. Tasting 2.022