

CHENIN CENTENARIO 2019

VARIETY: Chenin Blanc 100%

VINEYARD: Nuevo San Vicente, Valle de San Vicente.

WINEMAKING: The entire vinification process takes place into French oak barrels, so the aromatic potential of grapes is completely preserved. This technique is called “Vinification Integrale” Process, therefore, we achieve a better integration of the oak in a subtle way. All our Reservas wines have complex bouquets and the optimal balance between fruit and oak.

AGING: 10 months in 80% new French oak.

TASTING NOTES: Straw yellow color with bright Golden highlights. Fine toast aromas, and a delicate mineral note with several floral scents as lavender and white blossoms, very fruity with brioche notes. Smooth and balanced attack and a broad mid-palate led by a long and lingering finish. Roasted notes, honey, stone fruits as peach and graded citric fruits. A complex and very elegant wine.

PAIRING: Puerto Nuevo style lobster, seafood in sauce, grilled octopus, White cream pasta, creamy cheeses, foi gras, escamoles, and smoked fish.

IDEAL SERVING TEMPERATURE: 51° -55°F



BODEGAS HENRI LURTON