



# EL SASTRE Y EL SIMIO

 Oaked white wine

 100% Chardonnay

 12,5% per volume

## Terroir

It is located in a humid area of hills and valleys in Navarra, called Valdizarbe south of the Pamplona basin. It is in the Camino de Santiago as it passed through the province, where the two variants from Lower Navarra and Aragon merge. Placed in bush vines and espalier on soft slopes facing south-southwest between 25 and 45 years of age. On these slopes, we can find in the part of Eneriz and Añorbe soils of variable thickness, without stoniness and heavy textures in the Pamplona basin. There are also vineyards on the alluvial bottoms and on the terrace remains of the Arga rivers on virtually flat terrain, with deep soils of frank and often stony textures.



## Wine making process

Intensive destemming, slight crushing to obtain yolk must and mild maceration for 3 hours.

## Taste notes

- **Appearance:** Pale lemon yellow of medium-high intensity.
- **Aroma:** High intensity aromas of peach in syrup, white fruit, tropical fruit and pastry.
- **Taste:** Deep and intense, silky, round and well balanced.
- **Serving Temperature:** 10-13 °C.
- **Pairing:** Excellent as an aperitif, with acidity ideal to combine with different types of fish and seafood



After this time, the must is separated and passed into alcoholic fermentation in oak barrels at a temperature between 18° to 20°. Subsequently, malolactic fermentation takes place and aged for 5 or 6 months in French barrels with its lees, light batonage every 15 days. Finally, it stabilizes and it is filtered and bottled.

L O S  
3 M O  
N O S

[www.los3monosgourmet.com](http://www.los3monosgourmet.com)  
Glorieta de Quevedo 5, Esc Int, 1D  
28015, Madrid (Spain)  
[info@los3monosgourmet.com](mailto:info@los3monosgourmet.com)  
+34 696 072 429