

baron de funes

CHARDONNAY and MACEBEO BLEND

From Cariñena is one of the oldest protected wine-growing regions in Europe. It has a continental climate with a large difference between day and night-time temperatures which gives the region's wines a characteristic intensity.

BARON DE FUNES White blend is an estate-bottled wine from the Denominacion de Origen (D.O) CARIÑENA, the home of the Grenache (or Garnacha) grape. D.O. Cariñena has the most "Old Vine" Garnacha in Spain. This white blend is the sister in the team of wine selections.

BARON DE FUNES is a blend of Chardonnay 70% and Macebeo 30%, the Chardonnay lending strength and dryness to the Macebeo varietal.

The BARON DE FUNES wine is made in the strictly delineated D.O. Cariñena in northeast Spain, a controlled appellation with many of the same requirements of the Rioja. D.O. Cariñena consists of over 25,000 acres of vineyards with 1,500 winegrowers since 1932. (Pronounced CAR-EEN-YENA)

The vines are planted in poor soil and *up to 70 years of age*. The altitude above sea level is 1200 feet to 1800 feet depending on the vineyard. The high elevation of the vineyards results in more freshness of the grapes, more acidity. The vines are pruned severely with the overriding principle in mind that quality, not quantity, is preferred.

The wine itself, in the words of the winemaker, *Bright yellow straw color with an aromatic, zesty citrus and floral bouquet. Clean and crisp, with a notable freshness on the palate and refreshing apple and pear flavors... This wine is ideal with all sorts of tapas, antipasti, rice dishes and cheeses. Ideally pairs deliciously with garlic prawns or calamari*

Try a bottle of BARON DE FUNES Chardonnay Macebeo blend from Cariñena!

