

Vinos Naturales Organic Orange Chardonnay 2023 6x75cl

Grapes
Chardonnay

Region/Appellation
Mendoza

Alcohol by volume
13.00%

Residual Sugar
2 g/l

Total Acidity
6.45 g/l

Drinking Window
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
22/12/2024

Winemaker Notes

Golden yellow of great intensity with orange tones typical of its production. It is a wine that stands out for its floral aromas. It presents aromas of tropical white fruits, closes with aromas of orange peel. Its acidity is refreshing and bold, medium intensity, long and good acidity and freshness.

Vineyard

The natural wines of Santa Julia come from certified organic vineyards and have the least possible human intervention in their production process.

Winemaking

Natural Wines are those that have the minimum possible intervention of man. Sulfites are not added. Natural yeasts are used and the wine is bottled unfiltered. Fermentation with indigenous yeasts and in contact with their skins, post-fermentation maceration for 45 days.

Vintage

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterised by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards, we were able to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

Food match

Grilled and Roasted White Meats

An ideal accompaniment to Salmon en croute

