

Botánico Gualtallary Chardonnay 2021 6x75cl

Winemaker Notes

A 100% Chardonnay from Gualtallary in the Uco Valley.

Vineyard

Sandy soils of shallow or medium size depth.

Winemaking

Selection of bunches. Direct pressing. Fermentation with native yeasts in concrete vats. Aged in concrete vats. No malolactic fermentation.

Vintage

The harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley.

Food match

Grilled and Roasted White Meats

Try with a classic paella



Grapes

100% Chardonnay

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

13.00%

Residual Sugar

1.8 g/l

pH

3.18

Total Acidity

7.17 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

21/01/2025