

# Botánico Gualtallary Chardonnay 2021 6x75cl

**Grapes**  
100% Chardonnay

**Region/Appellation**  
Gualtallary, Uco Valley

**Alcohol by volume**  
13%

**Residual Sugar**  
1.8 g/l

**pH**  
3.18

**Total Acidity**  
7.17 g/l

**Drinking Window**  
2025 - 2030

**Tasting Guide**  
  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

**Tasting note printed**  
03/04/2025

## 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

Try with a classic paella

