

# 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

23/02/2025