

Botanico Gualtallary Chardonnay 2022 6x75cl

Grapes

100% Chardonnay

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

13.00%

Residual Sugar

3.11 g/l

pH

3

Total Acidity

7.43 g/l

Drinking Window

2024 - 2030

Tasting Guide



Dry

Medium

Sweet

Tasting note printed

23/02/2025

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 2022 harvest season will surely be remembered as a cool and greatly balanced one, proving itself to be perhaps one of the most challenging and surprising seasons within the last ten years when it came to decoding and understanding the laws of nature. A season marked by multiple climate milestones that allowed for ample room for ripeness across our vineyards, which we, as winegrowers, used to our advantage through both patience and dedication.

Food match

Grilled and Roasted White Meats

Try with a classic paella