

# 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



### Tasting note printed

21/01/2025

### 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