

Polígonos San Pablo Chardonnay 2021 6x75cl

Winemaker Notes

A crisp, lean Chardonnay showing beautiful mineral fruit.

Vineyard

From San Pablo in the Uco Valley

Winemaking

Direct Pressin. Fermentation with native yeast. Fermentation in concrete vessels. 30% of the wine was aged in used French oak barrels (500lts) No malolactic fermentation.

Vintage

From the winemaking point of view, this was a wonderful harvest, with outstanding health and quality contributed by the grapes. The ripeness obtained was that expected in each region, vineyard and plot, and it allowed us to harvest each one at its optimum moment. Because of these conditions, we obtained balanced wines with distinct identities, capable of transparently revealing our interpretation of the year and their sense of place. Whites present very good acidity and boast a broad aromatic palette including fruits, herbs and flowers. On the palate, juiciness and texture are the defining traits of 2021 wines.

Food match

Grilled and Roasted White Meats

Try with a classic paella



Grapes

100% Chardonnay

Region/Appellation

San Pablo, Uco Valley

Alcohol by volume

13.00%

Residual Sugar

2.1 g/l

pH

3

Total Acidity

6.75 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

05/02/2025