

Vinos Naturales Organic Orange Chardonnay 2024 6x75cl

Grapes

100% Chardonnay

Region/Appellation

Mendoza

Alcohol by volume

13%

Residual Sugar

18 g/l

pH

3.35

Total Acidity

7.13 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

11/02/2026

Winemaker Notes

It is a wine that stands out for its floral aromas. It presents aromas of tropical white fruits, It closes with aromas of orange peel. Its acidity is refreshing and bold, of medium intensity, long and of good acidity and freshness.

Vineyard

Handpicked organic grapes

Winemaking

Natural Wines are those that have the minimum possible intervention of man. Sulphites are not added. Natural yeasts are used, and the wine is bottled unfiltered. Classic fermentation with indigenous yeasts and maceration for 15 days.

Vintage

The 2024 harvest shows high quality and health throughout. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance.

Food match

Try with grilled aubergine salad

