

Vinos Naturales Organic Pét Nat Chardonnay 2024 6x75cl

Winemaker Notes

It is a wine that stands out for its floral aromas. Presents aromas of tropical white fruits and 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. Sulfites are not added. Natural yeasts are used and the wine is bottled unfiltered. Fermentation in tanks. When the natural sugars in the wine have a value of 23 grams per liter, it is bottled and the final Sparkling Wine wine is left with 9 grams of sugar. The wine continues to ferment inside the bottle up to the indicated pressure. The sugar in Sparkling Wine wine and its pressure are obtained naturally. The lees remain in contact with the wine, which is expressed in its turbidity. Selected native yeasts.

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

Perfect with a tapas selection



Grapes

100% Chardonnay

Region/Appellation

Mendoza

Alcohol by volume

12%

Residual Sugar

2.7 g/l

pH

3.3

Total Acidity

7.7 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

15/12/2025