



#### Grapes

100% Chardonnay

#### Region/Appellation

Gualtallary, Uco Valley

#### Alcohol by volume

13%

#### Residual Sugar

1.8 g/l

#### pH

3.18

#### Total Acidity

7.17 g/l

#### Drinking Window

2025 - 2030

#### Tasting Guide



#### Tasting note printed

20/12/2025

# Botánico Gualtallary Chardonnay 2021 6x75cl

## 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 harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley.

## Food match

Try with a classic paella

