



Grapes

100% Chardonnay

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

13%

Residual Sugar

2.71 g/l

pH

3.24

Total Acidity

7.43 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

06/09/2025

Botánico Gualtallary Chardonnay 2023 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 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

Food match

