



#### 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

26/07/2025

# 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

