

OTAZU CHARDONNAY 2021 WHITE WINE



100% - Chardonnay.



September 2021.



Harvest of selected grapes in the property's vineyards. The must undergoes a static clarification which then ferments in temperature-controlled stainless steel tanks to maintain its personality and varietal characteristics.



3 months of aging on lees in vats.



8°C-10°C. (46° - 50° F)



Lemon yellow color, very clean and bright.



Intense nose revealing outstanding floral and white fruit notes such as pear.



Good volume and fleshy on the palate, with a fresh and fruity finish.



Shellfish, grilled and cooked fish, poultry, pasta, salads, rice meals, foie gras and soft sheep cheeses.



añada 2021



añada 2020



añada 2020



añada 2019



añada 2019



añada 2019



añada 2019



añada 2018



añada 2018



añada 2018