

OTAZU CHARDONNAY

2021

WHITE WINE



100% - Chardonnay.



September 2021.

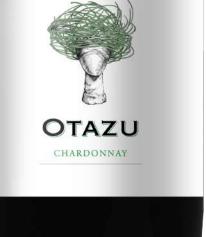


Harvest of selected grapes in the property's vineyards. The must undergoes a static clarification which then ferments temperature-controlled stainless steel tanks to maintain its personality and varietal characteristics.



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 2020

añada 2018