



Botavara

Chardonnay



ORGANIC



VEGAN



CO₂ CARBON CONSCIOUS

COUNTRY: Spain

ALCOHOL: 12,5%

REGION: VT Castilla

BOTTLE SIZE: 750ml

GRAPES: Chardonnay

BACKGROUND:

Botavara's wine embodies a spirit of adventure and the maritime essence that connects both the art of sailing and winemaking. It refers to the essential part of a sailboat—the boom—that steers the sails, allowing the sailor to harness the full force and direction of the wind. Just as a skilled sailor reads the wind, in Dominio de Punctum we understand the land and the vines, capturing the region's soul in every bottle.

PRODUCTION AREA:

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.

VINIFICATION AND SERVING:

This Chardonnay is produced on our Estate from organically grown grapes. Night harvested and cold macerated before fermenting. Serve at 8°C. We recommend fish dishes, mollusks and shellfish for this wine. Try it with crab with a creamy sauce.

TASTING NOTES:

A golden hue with green notes. Exotic fruits like pineapple on the nose. On the palate it is full flavored, fresh, with good acidity.



SDGs



CARBON PROOF CERTIFIED



VEGAN