

PAGO DE OTAZU

Chardonnay
2023
White Wine

Grape variety

100% Chardonnay

Harvest

September 2023.

Winemaking

Manual harvest. 80% fermented in French oak barrels coming from different forests and 20% fermented in egg-shape concrete tanks.

Aging

6 months: 80% in French oak barrels with weekly bâtonnage of the lees and 20% in egg-shape concrete tanks, with its lees.

Limited production

8806 bottles.

Service

10°C-12°C. (50° - 53° F)

Color

Bright yellow color with golden reflections.

Nose

Floral aromas with citrus notes and fresh fruits with some spicy hints.

Palate

Elegant and long with a fine minerality.

Food pairing

Red tuna, salmon, sardine, mackerel, tartar, ceviche, tiradito, sushi, seafood, rice meals, foie, iberian ham, seasonal vegetables, mature cheese, grilled fish, poultry, red meats.

