

PACHECO PEREDA

Estirpe

After years of working the land and the soil we are committed to make wines that preserve the uniqueness of our identity in each bottle.

CHARDONNAY ORGÁNICO 2022

TASTING NOTES

Chardonnay with aromas of white fruits such as pear, pineapple, flowers and subtle vanilla notes. Fresh and slightly creamy in the mouth.

WINEMAKING

Fermented in stainless steel at 15-17°C for 25 days. 15% of the wine is aged in 500L French oak barrels and 3500L barriques.

GRAPES

100% Chardonnay.

REGION

Made with selected grapes from our Alto Agrelo vineyard, place that defines the balsamic aromas, structure and freshness of this wine.

TECHNICAL INFORMATION

TA: 5,72g/L **pH:** 3,3 **RS:** 4g/L **ALCOHOL:** 13%

