



PAGO DE OTAZU
CHARDONNAY con CRIANZA
2022
WHITE WINE



100% - Chardonnay.



10°C-12°C. (50° - 53° F)



September 2022.



Bright yellow color with golden reflections.



Manual harvest. Alcoholic fermentation in french oak barrels coming from different forests at a temperature of 16°C.



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



6 months in French oak barrels with weekly *bâtonnage* of the lees.



Harmonious, elegant, with a long finish and a fine minerality.



7.188 bottles.



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

