

**OZU**  
**CHARDONNAY**  
 2022  
 WHITE WINE



100% - Chardonnay.



September 2022.



Harvest of selected grapes in the property's vineyards. The must undergoes a static clarification which then ferments in 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)



Bright lemon yellow color.



Elegant nose, expressive and floral with citrus notes such as grapefruit and white fruits.



On the palate, this is a fresh wine with a long fruity and flavored finish.



Shellfish, grilled and cooked fish, poultry, pasta, salads, rice meals, foie gras and soft sheep cheeses.



añada 2021



añada 2022



añada 2022



añada 2021



añada 2020



añada 2020



añada 2019



añada 2019



añada 2019



añada 2019



añada 2018



añada 2018



añada 2018