

OZU

BY OTAZU

CHARDONNAY

2023

WHITE WINE



100% - Chardonnay.



8°C-10°C. (46° - 50° F)



September 2023.



Bright and lively lemon yellow color.



Harvest of selected grapes in the winery single-estate vineyard. The must undergoes a static clarification which then ferments temperature-controlled stainless steel tanks to maintain its personality and varietal characteristics.



Floral aromas on the nose with citrus notes.



3 months of aging on lees in vats.



Fresh and rich on the mouth.



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



añada 2022



añada 2022



añada 2022



añada 2022



añada 2022



añada 2021



añada 2021



añada 2020



añada 2020



añada 2019



añada 2019



añada 2018



añada 2018