Bodega Urqo Palo Santo Chardonnay, Valle de Uco 2025

ARQ0452025

Bodega Urqo

— Uco Valley, Argentina

Despite the raw mountain dust soil, Chacayes produces floral, bright, juicy wines.

Production

From the Los Chacayes area of the Uco Valley; with an average height of 1,200 masl, The soil is of alluvial origin with low fertility and good drainage. The harvest is carried out in two passes, the initial pass to gather grapes with greater acidity, and a second harvest 15 days later, to obtain fruit with greater varietal characteristics. Fermentation takes place in stainless steel tanks and a portion in 500 liter French untoasted oak barrels where it is left for at least 8 months. They then blend, filter and bottle.

Tasting note

Aromas of lemon and pear with a hint of oak in the background.

Food Match

Roast chicken, salmon, creamy mushroom risotto, and aged cheeses.

ABV:
0.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Valle De Uco

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
7798385680131