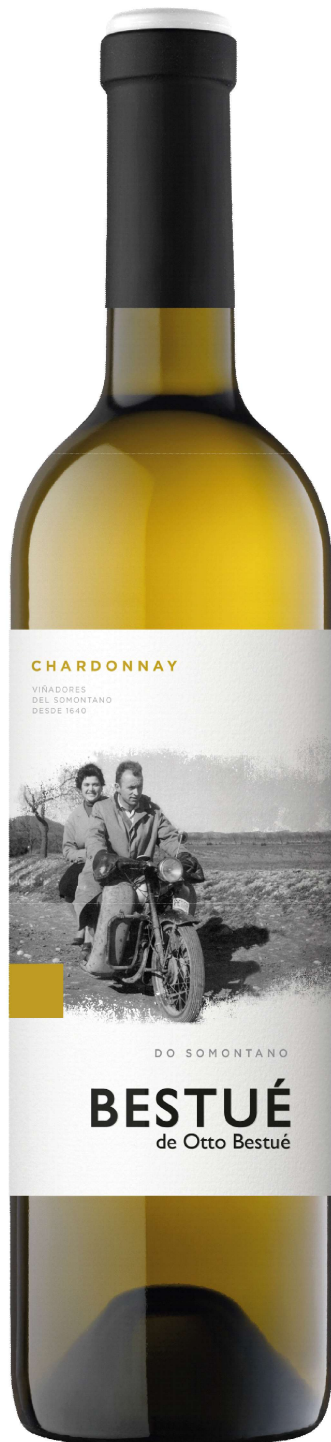


# BESTUÉ

de Otto Bestué



BODEGAS OTTO BESTUÉ / C/ A-138 KM 0,5 ENATE (HUESCA) 22312

consejo regulador de la denominación de origen protegida  
**SOMONTANO**

# BESTUÉ

## de Otto Bestué

(+34) 974 305 157 / [info@bodega-ottobestue.com](mailto:info@bodega-ottobestue.com)

## BESTUÉ CHARDONNAY 2021

CHARDONNAY, FRUITY & FRESH

### CHARDONNAY / SOMONTANO

Chardonnay is the most planted white variety in the D.O Somontano, and can be found in all its styles: fresh and fruity young white wines and Chardonnay fermented in oak barrels and with short and medium aging in wood.

### FINCA LA MEZQUITA

Plot of 9 hectares in Enate valley. Sandy gravels soils with a very high drainage capacity. This allows us to manage the vigorousness and ripening of the grapes by managing irrigation. For this wine we collect the grapes about 12% / 12.5% looking for fresh and vibrant wines.

**Vintage 2021:** In white varieties we can highlight that it is a year where a complete phenological maturity has been achieved; maintaining high acidities and freshness in the mouth

### WINEMAKING

Harvest takes place by mid/late August. Collection at dawn (Looking for the lowest temperature 10°C) Destemming and maceration in the press for 6 hours at 8°C.

Fermentation in stainless tanks and subsequent slight aging on lees for 1 month in stainless tanks.

### TASTING NOTES

Straw yellow with greenish notes. Fresh aromas of tropical fruits (pineapple, banana, mango, lime). Fresh and vibrant in mouth, marked by its acidity and its easy passage through the mouth.

### PARING

It is ideal for wines by the glass in bars, tapas, rice, picapicas Serve between 9°-12°C.

*Variety: 100% Chardonnay*

*Alcohol content: 12.5%*

*Total acidity: 5.8*

*Barcode: EAN 8437003486197*

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