



Bodega Urqo Palo Santo Chardonnay, Valle de Uco 2025

ARQ045 BODEGA URQO UCO VALLEY, ARGENTINA
13.5% | 6 x 75cl | Cork

Chardonnay 100%

Vegetarian, Vegan, Sustainable

*Delicious, stoney, gently mineral but generous
Chardonnay with lively acidity, generosity of
fruit. A very contemporary expression of Valle
de Uco Chardonnay*

Boutinot
WINES

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PRODUCTION

Fruit from ungrafted 12+ year old vines in sandy loom soil, this Chardonnay was harvested in two stages: an early one, to highlight acidity, and a later one, contributing mouth structure and the typical tropical aromas of the variety. The grapes are pressed and placed in tanks; after 24 hours the must is racked and selected yeasts are inoculated to begin alcoholic fermentation, which lasts between 7 and 10 days. Once fermentation is complete, both harvest components are blended, and the wine is kept on fine lees before stabilization and bottling.

TASTING NOTE

On the nose, notes of pink grapefruit and citrus stand out, accompanied by delicate tropical aromas and a subtle sweet background. On the palate, it offers a smooth entry, with freshness and balance that invite another sip!

FOOD MATCH

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

NOTES