

PAGO MOTA 2021



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY:

Chardonnay 100%

PRODUCTION

30.000 bottles of 75 cl.

VINEYARD

The vineyards that give rise to this wine are of the Chardonnay variety. High altitude vineyard in the heart of La Mancha region, traditionally cultivated, with very low yields.

ELABORATION AND AGEING

Harvested by hand at its optimum point of ripeness in boxes of 15 kg. The bunches pass through a sorting table and are then pressed very softly and slowly, keeping the grapes fresh. Natural decantation of one night and vatting directly to new French oak barrels with aging on lees for 70 days.

The alcoholic fermentation takes place in this new oak with light punching down/battonage at the end of the fermentation. A single racking to preserve the elegance of the wine.

TASTING

VISUAL

Very clean and bright wine, straw yellow in color with golden reflections.

NOSE

Very clean nose with great aromatic intensity. The first olfactory sensations are of white flowers, tropical fruit and hints of citrus. As it opens, the tertiary aromas of its stay in the barrel appear, highlighting the touches of toffee, coffee and those of the yeasts.

PALATE

Easy entry with unctuous and honeyed sensations, combining very well with the freshness provided by the well-balanced acidity on the palate. With a long and persistent finish, where floral notes and tropical fruits reappear.

WINE MAKER

Adolfo González Lázaro

TASTING DATE

February 2022

RECOMMENDED FOOD AND COMSUMPTION

The most suitable food pairings are seafood and fish in sauce, cured cheeses, white meats, vegetable creams. Recommended serving-temperature: 8-12°C

ANALYSIS

ALCOHOLIC GRADE:	13,2% VOL.	TOTAL SO2:	142 MG/L
TOTAL ACIDITY (TARTARIC):	5,25 G/L	FREE SO2 :	32 MG/L
VOLATILE ACIDITY (ACETIC)	0,30 G/L	RESIDUAL SUGAR :	1,94 G/L
		Ph:	3,33



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