LAS NUBES

BODEGAS Y VIÑEDOS

VARIETALS

70% Sauvignon Blanc, 30% Chardonnay.

AGING

Fermentation in stainless steel at low temperature control, selected yeast.

PAIRINGS

We recommend this wine with fresh, medium-bodied dishes such as ceviches, sashimis, tartares, cocktails, shellfish, and as a Mexican cuisine option, green enchiladas.

SERVING TEMPERATURE

46-50 °F

VINEYARD

Valle de Guadalupe.

KUIIY 2022 | White Wine



TASTING NOTES

Medium-intensity white wine, with a straw yellow color and greenish hues that indicate youth.

Medium aromatic intensity, with a fruity character where green apple and citrus notes like grapefruit are perceived, along with some light herbal touches. A clean and straightforward aroma with a noticeable presence.

has a medium attack, very fresh, with a rich acidity, a dry taste, medium-long finish, and the aftertaste confirms the citrus and green apple notes.

WINEMAKER

Phil Gregory.