

VARIETALS

100% Sauvignon Blanc.

AGING

10 months on its lees in Hungarian oak barrels.

PAIRINGS

Ceviches, oysters, BBQ ribs, and umami-rich cuisine.

SERVING TEMPERATURE

46-50 °F

VINEYARD

Valle de San Vicente.



TASTING NOTES



Hazy amber color



Promounced aroma intensity with notes of quince, peach, lichi fruit, nectarine, queen apple, pineapple, brioche, nutmeg, caramel, orange peel, butter, butterscotch.



Dry with high acidity, médium alcohol, médium + body, pronounced flavor intensity with notes of citrus and stone fruit, pineapple and a long finish.

WINEMAKER

Claudia Horta.