



BRUMA  
· VINÍCOLA ·

## PLAN B Blanco, Chardonnay 2021

Vinícola Bruma

### WINERY

Llano Colorado Ranch, San Vicente Valley

### ORIGIN, GRAPE AND REGION

100% Chardonnay

### GRAPES

6 Months in stainless steel tanks

### AGEING

2 Years

6-8 C° / 42 F°- 46 F°

### AGEING POTENTIAL

### TEMPERATURE

### TASTING NOTE

Pale straw hue with a golden rim. Clean and bright. In the nose is expressive and complex, with a broad aroma profile; Notes of peaches, honey blossom, petroleum, wax and chalk. Subtle tones of dried fruit, almond paste, nectarine and white flowers. Creamy in the palate at first with a midpalate that develops into a delicious bite of freshness. Filled with texture joined by an intense and complex finish in the palate, hints of Jasmin and gardenias. A classic single varietal Chardonnay not of process, delectable, fresh, floral and respectful to its typicity. CLASSICAL, NEAT, CRISP CHARDONNAY

### PAIRING

Scallops, Ceviche, Sashimi, Fresh Tuna, Alfredo Pasta, Risotto, Clam Chowder, Goat Cheese, Salad with Prosciutto, Caesars Salade, Peaches.

### CHARACTER

James Dean

