



2020 El Bajío - Viognier

The unique geo-climatic conditions of our vineyards result in an extreme viticulture, which, in turn, translates into very high quality

GRAPES: 100% Viognier

REGION: Bernal Valley, Queretaro, Mexico.

VINIFICATION: Stainless Steel

VINTAGE: 2020

12.0% Alc. Vol. 2.1 g/L Dosage - 5.9 g/L Total Acidity - 3.5 pH

TASTING NOTES:

Pale yellow wine colored with greenish reflections, clean and bright. It stands out for its high aromatic intensity and fruity and floral character. Hints of peach, mango and passion fruit, as well as citrus, rosemary and lavender. A very refreshing wine with lively acidity, and a lengthy finish.

PAIRING SUGGESTIONS: seafood, fresh cheese, pasta, sushi, and tropical salads, as well as poultry and oily fish

RECOMMENDED SERVING TEMPERATURE: 42°F

AGING POTENTIAL: 2-3 years

Size: 750 ml

