



El Bajío - Sparkling Wine

This wine comes from Bernal Valley, in Queretaro, Mexico. The unique geo-climate conditions here result in an extreme viticulture, which, in turn, translates to high quality wines.

GRAPES: 50% Macabeo 40% Xarel-lo & 10% Ugni Blanc

REGION: Valle de Vernal, Queretaro, Mexico.

VINIFICATION: Champenoise Method (second fermentation in bottle) 18 to 24 months sur lies in the cellar

11.5% Alc. Vol. 12 g/L - Dosage - 5.3 g/L -

Total Acidity 3.5 pH

TASTING NOTES:

Clear, radiant and crystalline sparkler; straw yellow hue with greenish reflections. The bubbles are lively and abundant bursting with aromas of Meyer lemon flowers, jasmine, pear, and hints of Brioche bread. The palate is fresh, clean, and dry with notes of white flowers, apples, and bright acidity, with a persistent finish.

PAIRING SUGGESTIONS: Fantastic way to start a meal, with appetizers, fish tacos, sushi, and/or tapas. This is a great wine to toast special occasions.

