



www.aldopalafox.com

PIONERO BLANCO 2019

100% Chenin Blanc

Ageing: 6 months in stainless steel tanks.

Cases produced: 1000 cases

Winemaking

Lightly pressed in an Inertys press which adds nitrogen during pressing to avoid any oxidation and preserve pure color and varietal aromas. Slow and fresh fermentation and ageing over fine lees for 6 months.

Winemaker Comments

Tasting notes: Straw color with golden sparkles. Expressive, floral nose with hints of gardenia, apricot, citronella and citrus notes. Fresh and aromatic palate. A classic and fresh Chenin.

Pairing: fresh seafood, white meats, lobster, salads, pasta, cheese. By itself!

Serving temperature: 43-46°F

Winemaker

Lulú Martínez Ojeda has been our winemaker since 2016, originally from Ensenada, she returned home after more than ten years studying in Bordeaux and working in one of the most prominent Médoc wineries. She brings with her the experience for the elaboration and innovation of wines.

History

With a family winemaking history dating back to the late 19th century, the winery was founded in 2009, and named in honor of one member of the family: Aldo César Palafox. We are located at 20 miles south of Ensenada in Valle de la Grulla at "La Antigua Ruta del Vino." Our wines are offered in some of the most renowned restaurants in Mexico and U.S.

Vineyard

Valle de la Grulla. Located south of Ensenada 20 miles from the Pacific Ocean. Valle de La Grulla offers ideal climatic conditions for the making of fine, fresh ageing wines. With sometimes more than 50°F variations between day and night, phenolic ripening is perfectly obtained. The terroir and water quality is exceptional and all of the grapes are supplied from our own vineyard.