

Vinaltura was established in 2014, in Queretaro, Mexico, as a family project.

We make 'terroir' wines that reflect patience, passion, and tradition in winemaking, as well as respect for nature and the environment.

High altitude, warm days, cool nights, and moderate rainfall provide ideal conditions to produce wines with medium alcohol, balanced acidity, and great aromatic expression.



GW 2019 (375 ML)

TYPE OF WINE **CASES PER YEAR**
Still Dessert Wine - Sweet 175 (4.5 L)

VINEYARD

Our vineyard is located over 6,000 ft above sea level, with a semi-desertic climate, on loamy clay soils, managed to produce low yields.

Grapes are hand-harvested at optimum conditions, fermented in small batches, and harmoniously blended.

VARIETY



Gewürztraminer 100%

AGEING



Unoaked and minimum 6 months in the bottle.

TASTING NOTES



Clean and bright, deep straw color with golden highlights, well defined wine 'legs'.



High aromatic intensity floral, herbal, and fruit notes. Predominantly roses, jasmine, gardenia, a touch of lychee, honey, and almonds.



Warm and creamy sensation in the mouth, aftertaste reaffirms the floral notes.



WINEMAKER

Hugo D'Acosta.