

MADERA 5

SAUVIGNON / CHARDONNAY
2019

BLEND COMPOSITION:

Sauvignon Blanc 85%
Chardonnay 15%

VINEYARD SOURCE:

Valle de San Vicente
Soil Composition - Clay

HARVEST DATE:

September 2019

ANNUAL PRODUCTION:

2,100 Cases

SERVICE:

Chilled: 44-46 degrees

ALCOHOL:

13.5%

FERMENTATION & AGEING:

Fermented and aged in 100% stainless steel.
Intended to be consumed in its youth.
Recommended to be enjoyed within 2 years
of bottling

APPEARANCE:

Pale yellow-straw with a brilliance along the rim

AROMA:

An explosive bouquet of fresh, tropical pineapple,
guava, passion combined effortlessly with
pleasing notes of citrus & fresh herbs

MOUTHFEEL:

Wonderfully bone-dry with a bright, crisp acidity
that assures a clean, persistent future.

FOOD PAIRING:

You can't go wrong pairing our
Sauvignon Chardonnay with your favorite
seafood dish!

PRODUCED BY:

Cava Aragón 126, S de RL de CV
Ensenada, Baja California, México

COMMERCIAL CONTACT:

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