

PIONERO BLANCO 2018

80% Chenin Blanc 20% Chardonnay

Vineyard: Valle de la Grulla. Located south of Ensenada 6km from the Pacific Ocean, El Valle de La Grulla offers ideal climatic conditions for the elaboration 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.

Ageing: 6 months in stainless steel tanks.

Cases produced: 600 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: Silver robe with greenish hues. Bright and clear. Explosive nose with multiple layers. Elegant jasmin, cherry blossom, citric notes, lemongrass hues, hints of peach and melon. Clean and fresh attack, with crisp mid palate and a delicate and complex aromatic finish. A wine that surprises for its precision and freshness.

Pairing: fresh seafood, white meats, lobster, salads, pasta, cheese . By it's self !!!

Serving temperature: 43-46°F

Winemaker: Lulú Martínez Ojeda

