

MARIJÁ 2017

Varietal: 100% Chenin Blanc

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.

Cases produced: 10 000 bottles

Winemaking: Maceration pre-fermented in cold 2-5 ° C for 3 days, settling and soft pressing in an Inertys press to obtain greater aromatic complexity and clarity. Fermentation at low temperature in French oak to preserve aromas and give greater structure and volume. Aging south lees for 6 months in French oak.

Ageing: 6 months in French oak.

Tasting Notes: Golden color with straw sparkles. Fresh, expressive and complex aroma, with notes of white flowers (hawthorn flower and magnolia), candied orange, fresh peach and a discreet background of graphite and vanilla. Almost oily round attack on the palate, with a fresh evolution that nicely balances the palate, giving it a remarkable finesse. Long and aromatic aftertaste with a fruity and floral profile. A mixture of strength and elegance that pays tribute to the timeless complicity of Maria del Consuelo and Jaime.

Pairing: Creamy and smoked cheeses, dishes in sauces and creams, lean and fatty fish, white meats, pasta.

Serving temperature: 43-46°F

Winemaker: Lulú Martínez Ojeda

