



VIÑAS  
del  
SOL



CHARDONNAY  
2017

**COLOR:** WHITE GOLD, TRANSLUCID AND BRIGHT.

**AROMA:** INTENSE NOTES OF RIPE APPLE, PINEAPPLE, SWEET ORANGE AND MARACUYA. A MILD COVERED BY TOUCH OF MINERALITY AND SPICY FORM WOOD THAT COMES TO FORM BEHIND.

**TASTE:** GREAT BALANCE REFRESHAIT ACIDITY GRATE BODY. PRONOUNCED ALCOHOL THAT GIVES DENSITY AND BALANCE ACIDITY TO AGAIN HARMONY.

LONG FINISH, JUICY, WITH FRUITY NOTES AT FIRST, FOLLOWED BY A TOUCH OF WOOD.

100% CHARDONNAY

FERMENTED IN NEW FRENCH OAK BARRELS 50% AND 50% NOX TANK

PRODUCED: IN THE PROPERTY IN VALLE DE GUADALUPE, MEXICO

PRODUCTION: 500 CASES

ORGANIC AND BIODYNAMIC CERTIFIED WINE



SANTOS  
BRUJOS

