

**Tech Data**

Alc. Vol. 13.3%

TA: 6.90 g/L

pH: 3.20

**Only 400 cases produced  
Stainless steel fermented  
and matured**

**Chenin Colombard 2018**

Aromatically distinctive and intriguing, Chenin Blanc contributes volume and finesse, while Colombard highlights fruit and brightness.

**Vineyard Note**

2018 was an odd year in Valle de Guadalupe, with delayed warm spring temperatures, bloom was irregular which resulted in a slow and uneven berry growth. Harvest was split into two picks, two weeks apart, which were fermented separately to maintain ideal maturity.

**Winemaking**

Our winemaking strategy is simple, spend as much time in the vineyard as possible, that way we can anticipate fruit conditions when it arrives at the winery. We use small boxes for picking, take the fruit to cold storage for 1 or 2 days, then we destemm straight to the press without the presence of Oxygen. This is very important for us to preserve freshness and fruit forward aromas. Fermentation is carried in temperature controlled tanks to dryness. We let the wine mature for a period of about 6 months, at which point we blend and bottle to maintain a distinctive style.

**Winemaker's Note**

We want this wine to maintain the character of Chenin Blanc, but have found Colombard adds another layer aromatic intensity. We have been able to lower the vineyard's yield to enhance fruit complexity. The nose reminds us of white flowers and a citrus note like grapefruit. There is a pleasant mid palate and a refreshing and bright finish.

**SYMMETRÍA**

VALLE DE GUADALUPE, MEXICO

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