

LUMMINARIA Blanc de Blancs

HARVEST DATE:	August 2021
AGING:	12 - 18 Months on the bottle before disgorgement
BOTTLING DATE :	May-22
COMPOSITION:	80% CHENIN BLANC + 20% COLOMBARD
TASTING NOTES:	Aromas of toasted bread with tropical fruit. On the mouth meyer lemon and roasted almond compliment the wide and creamy mid palate. The finish is soft and pleasant with a refreshing acidity to balance it out.
AWARDS:	Silver medal at the Los Angeles Wine Competition - 90 points
PH:	3.10
ALC:	11.50%
ACIDITY:	8.5 g/L
FERMENTATION:	Stainless steel tank
DOSAGE:	Extra Brut, <6.0 g/L
VINEYARD NOTES :	Chenin Blanc and Colombard come from an old vineyard. Used for wines in bulk in the past this vineyard had to be retrained and adjusted to reduce yield and produce intense high quality fruit.
PRODUCTION NOTES :	Small crates @ harvest to the sorting table. Fruit is pressed whole (WCP), into our fermenters. Fermentation is held at low temperatures for three weeks before being racked at dryness. Our blending takes place in March/April before we prepare the wine for bottling.
WINEMAKER NOTES:	We love bubbles! Our goal is to create a delicious sparkling wine that is versatile enough to withstand our vibrant mexican cuisine. We adhere to traditional method of sparkling winemaking because we strongly believe it makes the best wines!
FOOD PAIRING:	Ideal for a variety of shellfish, fatty foods like duck or chicharron prensado and especially enjoyable at a funday brunch!
PRODUCTION:	400 cs / year
OTHER NOTES:	About the name; a Lumminaria is a traditional mexican lantern, as such we believe it will be "A light that will guide your way", towards discovering top quality mexican wines.