

SYMMETRÍA



LOLA 20

Elegant yet subtle, Chenin delivers tropical fruit and softness in the mid palate, while Colombard contributes citrus notes and freshness.

Winemaking

Harvested by hand into small crates, bunches are destemmed without being crushed into the press. Chenin is pressed into the fermenters with minimal skin contact, while colombard is macerated for 6 hours before being pressed.

Fermentation was maintained between 60 - 65 F for a period of about three weeks. The wine was stabilized and filtered for bottling.

Tasting Note

The nose reminds us of white flower and stone fruits like white peach. Mid palate is ample and citrusy for a soft and refreshing finish.

Foods that we like ...

A good pata negra iberico with Manchego cheese for a simple but delightful pairing. Creamy pastas and fresh baja style seafood for a more elaborated preparation.

Technical Info

Winemaker: Mauricio Soler
Chenin Blanc 80% + Colombard 20%
Temperatura de Servicio: 10 - 12 C
Elevage: 6 months in Stainless Steel (70%) + Neutral French oak (30%)
Alc. Vol.: 12.5%
pH: 3.20

