



BLANCO BAJÍO

FAMILY

Bajío.

ORIGEN

Valle de Colón,
Qro.

VARIETAL

Chenin Blanc, Chardonney
y Sauvignon Blanc.

ELABORATION PROCESS

Harvesting is done manually,
followed by grape selection. The
grape varieties are fermented
separately in stainless steel
tanks with controlled
temperatures, stabilized, and
filtered. Blending is done before
bottling.

APPEARANCE

Clean, bright, straw yellow color
with subtle golden highlights.

AROMA

Medium aromatic intensity, stone
fruit, with tropical fruits such as
pineapple, guava, peach, apple, and
light citrus notes.

TASTE

Pleasantly lingering on the palate,
it highlights the good acidity and
freshness it generates, reaffirming
citrus and tropical fruits.

WINE PAIRING

Fish cooked in parchment paper,
fresh cheese, sushi, white rice,
and salads with light dressings.