



# ESPUMA ROSÉ BAJÍO

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## FAMILY

Bajío.

## ORIGEN

Valle de Colón, Qro.

## VARIETAL

60% Syrah – 40%

Chenin Blanc

## FERMENTATION

Traditional method of double fermentation, first in a stainless steel tank and then in a bottle.

## AGING

24 months in contact with lees during the second fermentation.

## APPEARANCE

Rosé color with coppery highlights, fine and constant bubbles, a clean and bright wine.

## AROMA

There is a broad attack on the palate with a very marked and pleasant bubble explosion. This is a balanced wine with high permanence in the mouth, a fresh finish, and very good acidity.

## TASTE

This wine has a high aromatic intensity, with notes of fresh fruits and nuts, highlighting peach, orange, strawberry, hazelnuts, and almonds.

## WINE PAIRING

Pulled pork tacos, lamb barbecue, red pozole, tacos al pastor, tamales with cheese.