GEWÜRZTRAMINER

FAMILYAPP Cle yelVarietales.Cle yelORIGEN Valle de Colón, Qro.ARO It hig pas souVARIETAL 100% Gewürztraminer.ARO It hig pas souELABORATION PROCESS Manual grape selection, gentle pressing, fermentation in stainless steel tanks, stabilization, and partial filtration.TAS Thi free wit grue		
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	filtration.	WIN Zuc

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VALLE DE COLÓN QUERÈTARO

Cont. Net. 750 mL 15,3% Alc. Vol.

Zucchini quesadilla, steak tacos with caramelized onion, chicken with peanut source, and green tamales with cheese.

PEARANCE

ean and bright wine with a straw llow color and greenish highlights.

OMA

has a good aromatic intensity, ghlighting fruity notes such as ssion fruit, pineapple, lychee, ursop, and guava.

STE

is wine has good acidity, medium eshness, and slight warmth. It is dry th an aftertaste that respects the uitiness.

NE PAIRING

