



GEWÜRZTRAMINER

FAMILY

Varietales.

ORIGEN

Valle de Colón, Qro.

VARIETAL

100% Gewürztraminer.

ELABORATION PROCESS

Manual grape selection, gentle pressing, fermentation in stainless steel tanks, stabilization, and partial filtration.

APPEARANCE

Clean and bright wine with a straw yellow color and greenish highlights.

AROMA

It has a good aromatic intensity, highlighting fruity notes such as passion fruit, pineapple, lychee, soursop, and guava.

TASTE

This wine has good acidity, medium freshness, and slight warmth. It is dry with an aftertaste that respects the fruitiness.

WINE PAIRING

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