

## Blancs 2023



### Description

A well-structured wine. With American oak barrel ageing for 4-6 months, respecting the primary scents of the 3 varieties in it.

### Vineyard

Viñedo San Miguel

### Country

México

### Drinking Temperature

10°C - 12°C

### Grapes

40% Sauvignon Blanc, 30% Chardonnay and 30% Semillón

### Total Acidity

6.2 g/l

### Sugar

0.2 g/l

### Alcohol Percentage

13% - vol.

### Net Content

750 ml

### Appearance

Yellow with subtle green shiny and unctuous.

### Nose

A well-structured wine due to the different varieties used in its making. Very fruity and lowered, with well integrated barrel scents, respecting the varieties.

### Palate

It is savory, strong and fresh. Leaves a long and nice zest that bids you to drink.

### Food Pairing

Ideal for all kinds of seafood and seashells like oysters and roasted octopus. Harmonize with spiced pastas and grilled red meats.

### Wine Making

Fermented with avant-garde techniques in stainless steel tanks with low temperatures and in new 500 lts. American oak barrels for 4-6 months. It contains sulfites.

### Awards



### Annual Production

900 Boxes

### Winery Review

Viñedo San Miguel is the biggest Wineseller in Guanajuato State, also we have the biggest vineyard in the region (52 Ha of our vineyards)

Dedicated to maintain the knowledge and focused on enhancing the experience to honor the legacy, Viñedo San Miguel stands out the artisan process and all the details, from the harvest to the storage process. From the very conception of the crop to the growth it carries the values of the **Cuadra Family**.

The experience and quality of the produce of our land has resulted in a family of wines that has been a whole revelation awarded for their excellence in the most prestigious contests due to the professionalism portrayed in all the techniques.

Toasting with a wine from Viñedo San Miguel is to drink **the elixir of the heart of Mexico**.