



BLANC DE BLANCS 2023



VARIETIES: 50% CHARDONNAY, 50% VIOGNIER.

750 ML / 12 BOTTLES PER CASE

ALC. VOL: 12.7%

VISUAL: LIGHT STRAW WITH GREENISH HUES,

MEDIUM-BOD- IED, CLEAR & BRIGHT.

NOSE: EXCEPTIONALLY ELEGANT, SHOWCASING A DELICATE BLEND OF TROPICAL FRUITS, AROMAS OF PEACH AND WHITE FLOWERS, WITH SUBTLE NOTES OF ALMONDS AND HONEY

PALATE: DRY WINE WITH EXPRESSIVE FRUITY AND FLORAL INTENSITY, FEEL SMOOTH AND WELL INTEGRATED ON THE PALATE

FOOD PAIRING: BEST SERVED AT 8 TO 10°C WITH SEAFOOD AND FISH DISHES, DELICIOUS WITH SUSHI, WHITE MEATS, BLUE CHEESES, AND FRUIT DESSERTS

TECHNICAL INFO

15,000 BOTTLES PRODUCTION VINTAGE 2023 STEEL TANK PH 3.25 / TOTAL ACIDITY G/L 6.01

THE VINEYARD

ARCINAS VALLEY, ZACATECAS MEXICO. TERROIR: CLAY AND SANDY SOILS.

VINEYARD: 17 YEARS OLD. SINGLE GUYOT PRUNING.

PLANTATION DENSITY: 4400 VINES/HECTARE

HAND HARVESTING ALTITUDE: 2200 M

CLIMATE: MEDITERRANEAN















