



VIÑAS DE LA ERRE

Hacienda San Martín Caballero®

Cuvée Blanc

Ernesto Rocha and Rogelio Morales set out to create a series of wines that would be ideal patio sippers. They used varietals that were some of the first to be planted at the estate. Sauvignon Blanc, Chardonnay, and Muscat of Alexandria all masterfully blended to create an aromatic wine.

Type of Wine: White Still

Vineyard: Viñas de la ERRE Estate

Production Style: Stainless Steel

Year: 2020

Color: Clear and bright pale gold color

Aging Capacity: 2 Years

Varietals: 60% Sauvignon Blanc, 30% Chardonnay,
10% Muscat of Alexandria

Suggested Serving Temperature: 42 F°

Tasting Notes:

This wine has an array inviting notes like honeysuckle, jasmine, Meyer lemons, nectarine, key lime pie, orange oil with just hint of white pepper in the background. The mouth is treated to the same notes of flowers and citrus, with crisp acid notes and a silky texture. The finish leaves the palate with lingering citrus notes and a hint of herbs.

Pairing:

This wine is a perfect sipping wine, a great way to start off a meal or pair it with grilled octopus salad drizzled with a vinaigrette dressing. A fresh fish ceviche or even the spicy Aguachile. If you prefer to serve this wine with cheese, try a herbed goat cheese, want to make it part of a pasta dish? Serve it with Pesto!

Owner: Claudio Rocha

Winemaking Team: Ernesto Rocha and Rogelio Morales

Sommelier Notes: Spreti Valente

