# MARIATINTO BLANCO 2022

MARIATINTO

## TECHNICAL SHEET

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| **Type of wine** | White |
| **Region** | Valle de San Vicente, BC, Mexico |
| **Location** | Valle de San Vicente |
| **Grape varieties** | Moscato Canelli & Sauvignon Blanc |
| **Performance** | 5 to 7 tons per hectare |
| **Viticulture** | Sustainable and organic practices; Guyot pruning |
| **Soil** | Clay and sand |
| **Climate** | Mediterranean with Pacific influence |




## MAKING

Fermentation in stainless steel tanks with controlled temperature to prolong fermentation for 14 days. There is no correction of acidity at any point of the making.

## TASTING NOTES

Lemon-yellow color. Bright and clean. On the nose it is powerful and exuberant. Great medium palate that reminds citrus and fresh stone fruit. A completely gastronomic and very versatile white wine.

## SERVICE

It is recommended to serve at 10 degrees Celsius. If you don't finish the bottle, you can put the cork on and return it to the refrigerator where it can remain in perfect condition for 2 to 4 days.