

CASA JIPI

ORANGE

WINERY
Bruma Vinícola

GRAPES
100% Sauvignon Blanc

ORIGIN AND REGION
Rancho Llano Colorado, Valle de San Vicente

AGING
Minimal intervention. One month of skin maceration with partial carbonic maceration in whole clusters. Aged in neutral French oak for 12 months.

WINEMAKER
Lulú Martínez

SERVING TEMPERATURE
7-12 °C

TASTING NOTES
Amber hue with golden-vermeil highlights. Aromas of apricot, orange blossom, green tea, and acacia, with notes of cinnamon, clove, fennel, and eucalyptus. Fresh and broad, with firm tannicity. A good bite that evolves on the palate, showing a great balance between fruit and fresh oak. Notes of peach and menthol linger.

PAIRING
Cheese and charcuterie board, Baja-style fish tacos, carbonara pasta, pumpkin blossom salad, roasted quail.