

CASA JIPI

WHITE

WINERY
Bruma Vinícola

GRAPES
70% Sauvignon Blanc
30% Chenin Blanc

ORIGIN AND REGION
Rancho Llano Colorado, Valle de San Vicente

AGING
Low intervention, aged for 6 months in stainless steel tanks

WINEMAKER
Lulú Martínez

SERVING TEMPERATURE
15-17 °C

TASTING NOTES
Light straw color with greenish hues. Clean and bright. Elegant and floral nose with hints of acacia honey, tangerine, green melon, and jalapeño. On the palate, a fresh attack with medium-high acidity; broad and refreshing mid-palate. Tart, aromatic, and featuring pleasant notes of fresh grass and citrus. A fun and youthful white.

PAIRING
Ceviche, grilled scallops, eggs Benedict, shrimp pasta, fresh cheese, and oysters.