



L.A. CETTO

BAJA CALIFORNIA, MÉXICO. DESDE 1928.



TERROIR

The vineyards of Luis Agustín Cetto are located on the Baja California Peninsula, in Mexico. This region is particularly favorable for viticulture and maturation of wines.

VINICATION & MATURATION

The L. A. Cetto Chardonnay Private Reserve is fermented in French oak barrels, then aged on lees for 7 months in French oak barrels and 6 months in bottle.

FEATURES

Bright yellow coloured, this wine has intense notes of tropical fruits, melon, banana and pineapple. On the palate, full measure is given to Chardonnay: structured and balanced, its acidity is well controlled. Good length in the mouth.

FOOD PAIRINGS

Good with white meats and grilled salmon; ideal with pasta and seafood.

CATEGORY

White

GRAPES

Chardonnay

PRODUCER

L. A. Cetto

COUNTRY

Mexico

REGION

Vallée de Guadalupe,
Baja California

SIZE

750 ml

ABV

13.5 %

SERVING TEMPERATURE

14 °C

