



# Línea Clásica

# Chenin Blanc

White Wine

San Antonio Las Minas | Baja California, Méx



• Varietal:	Chenin blanc
• Varietal Origin:	Loire Valley, France.
• Appellation Area:	San Antonio de las Minas.
• Vineyard age:	18- 25 years.
• Wine making process:	Alcoholic fermentation at controlled temperature.
• Barrel:	Does not have.
• Aging:	Does not have.
• Serving temperature:	8° C
• Pairing:	It pairs well with grilled dishes of fish, poultry, pork, or seafood with fruity and slightly herbaceous sauces; fatty cheeses and some fruit-based desserts.

### Testing Notes

• Sight:	Straw yellow color, transparent, clean, and bright.
• Nose:	Fresh aromas of pineapple, banana, apple, pear, and hints of honey.
• Palate:	Very gentle on the palate, slightly off-dry in balance with its acidity, making it fresh and pleasant.

