

# Sauvignon Blanc

White Wine

Valle de Guadalupe | Baja California, Méx



• Varietal:	Sauvignon blanc.
• Varietal Origin:	Loire Valley, France.
• Appellation Area:	Las Bellotas, Guadalupe Valley.
• Vineyard age:	20- 25 years.
• Wine making process:	Alcoholic fermentation at controlled temperature.
• Barrel:	French.
• Aging:	75 days, on its lees.
• Serving temperature:	10° -12° C
• Pairing:	Goat cheese, fresh salads with citrus dressings, ceviches, aguachiles, and pasta with fresh seafood.

## Testing Notes

• Sight:	Bright straw yellow color with green and slightly golden highlights.
• Nose:	The citrus and herbaceous aromas stand out, such as lime, freshly cut grass, and basil.
• Palate:	On the palate, it is unctuous, with firm acidity and a long-lasting presence; the citrus and herbaceous aromas are confirmed.
• Stelvin closure®:	It facilitates the opening and closing of the bottle, prevents oxidation and contamination, preserving the freshness, aromas, and flavors of the wine.

