

VARIETALS

100 % Chardonnay.

AGING

6 Months French oak Barrel.

PAIRINGS

Butter-cooked escamole, four cheese pasta, and lobster thermidor.

SERVING TEMPERATURE

45 °F

VINEYARD

Valle de Santo Tomás.



TASTING NOTES

 Cristal-clear, pale golden color with a greenish hue.

 Fresh, with intense primary aromas like pineapple, banana, guava, and mango. Followed by complex tender notes of vanilla, anise, sweet spices, toast, and cardamom.

 Intense mouth-feel. Fresh acidity, warm alcohol, and suede-like tannins. Perfumed aftertaste highlighting notes of pecans, anise, white peppercorns, candied oranges, sourdough bread, chamoline, and peach. Persistent long finish.

WINEMAKER

Cristina Pino.