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PLAN B

# CHARDONNAY

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Pale straw color with golden reflections. Clean and bright.  
Expressive and complex nose, with notes of peach, flower honey, petroleum, and wax.  
Creamy attack and a textured finish, with an intense and floral aftertaste.

A classic Chardonnay, fresh and true to its typicity.



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WINERY

Bruma Vinícola

ORIGIN AND REGION

Rancho Llano Colorado  
Valle de San Vicente

GRAPES

100% Chardonnay

AGING

6 months in stainless steel tank.

WINE AGING

2 years

SERVING TEMPERATURE

6 - 8 C°

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PAIRING

Callos, ceviche, sashimi, fresh tuna, Alfredo pasta, risotto, clam chowder,  
goat cheese, prosciutto salad, Caesar salad, canned peaches.

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ENSENADA BC / VDG

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BRUMA  
• VINÍCOLA •