

UMBRAL
BLANCO 2020

White wine 2020

CHATEAU CAMOU

VALLE DE GUADALUPE- BC.
MEXICO

Our white wine is based on two grape varietals, Chenin Blanc and Chardonnay. The grapes are harvested in the early hours of the morning to keep the aromas that we upbringing with low temperature fermentation (13-15°C). At the end of the fermentation we lower the temperature to stabilize the wine and to prevent malolactic fermentation in other to better hold the grape aromas.

Type of wine: *White wine*

Varietals: 70% *Chenin Blanc* 30%*Chardonnay*

Vintage: 2020

Alcohol: 13,3 %

Oak: *NO*

Aging capacity: 6 *años*

Service temperature: (8-12 ° C) 46-54 ° F

Winemaker notes

Sight: Golden color with green hues.

Nose: Intense with flower aromas, citrus, peach, pear, pasión fruit.

Mouth: Velvety at the begining, as we sip the wine in our north we can appreciate fresh acidity with notes of citrus, peach and pear.

Pairing:Sea food, nonfaty fish raw or steam cooked, salads, Chiles en Nogada, fruity desserts, ceviche and fresh cheeses.