



GW ANCESTRAL

FAMILY

ED. ESPECIALES

ORIGEN

Valle de Colón, Qro.

VARIETAL

100% Gewürztraminer.

ELABORATION PROCESS

Made using the ancestral method with direct bottle fermentation lasting two and a half months in contact with the lees, unfiltered wine with desk work for lees stirring.

APPEARANCE

Straw yellow with greenish highlights and medium turbidity due to its production process. Small bubbles travel through the center of the glass, reaffirming its nature with a medium persistent crown.

AROMA

The high aromatic intensity highlights the fruitiness and floral notes of the varietal, with hints of lychee, soursop, roses, and white flowers.

TASTE

Fresh wine with expansive bubbles on the palate, dry with good acidity and delicate bubbles.

WINE PAIRING

Xoconostle mole, pork ribs, fruit salad, "Tres Leches" cake.

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