



BARRIGÓN

White wine

Albariño & Charelo

50 % Albariño
50% Xarel-lo

10 months in barrel

El Marqués, Querétaro, México
Harvest **2023**

Batch: 240 bottles
750 ml / 12.2% Alc. Vol.
Wild fermentation

Color: light yellow

Apparent Density: Medium – High

Aromatic Intensity: Medium – High

Character: Hints of white flowers,
light tobacco notes, balanced
minerality

Acidity: Medium – High

Aftertaste: Citrus peel

Persistence: medium to high-ish

Natural Wine with Wild Fermentation. No added yeast. Cold decantation, with no added sulfites. A fresh wine with vibrant acidity, perfect to pair with Margherita pizza, fish tacos, sashimi, or oysters.