
OCHO

BLANC DE NOIRS

Champagne golden color with silver reflections.
Elegant nose with notes of fennel, oud, kerosene, and acacia honey.
Fresh, subtle attack with a smooth palate and volume.
Slight persistent tannins.
Herbaceous and acidic aftertaste.

An androgynous, elegant, and complex white wine.



WINERY

Bruma Vinícola

ORIGIN AND REGION

Rancho Bruma
Valle de Guadalupe

GRAPES

100% Black Carignan

AGING

9 months in 50% new French oak barrels
and 50% in stainless steel tanks.

WINE AGING

5 years

SERVING TEMPERATURE

7 - 9 C°

PAIRING

Grilled fish, game birds, roast suckling pig, veal, sole
meunière, pasta, aged cheeses, marzipan, lemon pie.

ENSENADA BC / VDG

BRUMA
• VINÍCOLA •