



## EXPLORACIÓN CHARDONNAY 2022

Valle de Guadalupe, B.C. México

### Origin

The first of our Exploración line, this chardonnay is part of the experimental line obtained from a single vineyard in the Valle de Guadalupe that is 20 years old. These wines come from a 1.5 hectare plot so their production is limited to 1,600 bottles.



**Varietal composition**  
100% Chardonnay

**Barrel**  
6 months French Oak

**Alcohol**  
13.5%

**Service temperature**  
12-14°C

**Aging capacity**  
7 years

**Production**  
3000 botellas

### Winemaking

Manual harvest and bunch selection. Alcoholic fermentation is produced in barrels and aged for 6 months on its lees in French oak barrels.

### Winemaker's comments

Intense golden wine with greenish nuances. On the nose it is an intense wine with aromas of tropical fruits such as pineapple and guava, accompanied by spices and vanilla. In the mouth it has a velvety entry with a fresh evolution that lasts until the end, leaving the flavors perceived in the nose.

### Pairing

Fish, ravioli, cannelloni, sweet and sour pork, soft cheeses, roast chicken.

### Presentation

750 ml dried leaf color, burgundy bottle  
Natural cork  
Boxes of 12