

Lágrimas San Vicente®

VERDEJO 2021

Valle de San Vicente,
Baja California, México

TERROIR

Nestled at elevations ranging from 100 to 150 meters above sea level in the Valle de San Vicente, the grapes flourish in clay and sandy soils, ripening splendidly in well-balanced vineyards. The moderate yields per hectare result in wines that possess a concentrated character and an intricate aromatic profile.

VARIETAL COMPOSITION:

- Verdejo 100%
- **ANALYSIS:**
- Alcohol 13.6%
- PH 3.34
- Total Acidity 6.15g/l

SERVICE TEMPERATURE:

- 10 - 12 °C

AGING CAPACITY:

- 3 years

PRODUCTION:

- 1,200 bottles

WINEMAKING

Carefully chosen grapes are delicately destemmed and partially crushed, ensuring that many whole berries remain intact. They undergo a maceration period of 15 to 20 days, with daily pump-overs to enhance extraction. Fermentation occurs in temperature-controlled stainless steel tanks at 14 °C, utilizing a blend of selected and native yeasts to develop intricate aromas.

TASTING NOTE

This wine is notable for its softness, vibrant freshness, and delightful aromatic fruitiness. It features a captivating straw-yellow hue, complemented by herbaceous undertones and a subtly pleasing bitterness on the palate. Furthermore, it showcases a remarkable acidity level and elegance, a true reflection of the climate and soil in which the vine thrives.

PAIRING

This beverage can be savored as an aperitif or matched with a diverse selection of savory dishes, thanks to its refreshing and crisp flavors that are consistently delightful on the palate. It's an excellent choice to complement salads, rice dishes, pasta, fish, seafood, and even white meats.

PRESENTATION

- 750 ml bottle
- 12 bottle cases

LLANO COLORADO

San Vicente, Baja California



EDICIÓN LIMITADA - 12,000 BOTELLAS