
PLAN B

SAUVIGNON BLANC

Pale straw color with greenish highlights, clean and bright.
Elegant and floral nose, with hints of acacia honey, candied orange, and green melon.
Fresh attack with medium-high acidity, good balance between acidity and volume.

A fun and youthful Sauvignon.



WINERY

Bruma Vinícola

ORIGIN AND REGION

Rancho Rincón de Guadalupe
Valle de San Vicente

GRAPES

100% Sauvignon Blanc

AGING

6 months in stainless steel tank.

WINE AGING

2 years

SERVING TEMPERATURE

6 - 8 C°

PAIRING

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

ENSENADA BC / VDG

BRUMA
• VINÍCOLA •