



# BARRIGÓN

SIN CHINGADERAS = BULLSHIT FREE

/ NATURAL WHITE WINE

Remix | Charelo, Garnacha & Macabeo

70 % Xarel-lo / Querétaro

15% Grenache / Guanajuato

15 % Macabeo / Querétaro

El Marqués, Querétaro, México

Harvest 2023

Batch of 3,200 bottles / 266 cases

750 ml / 12.2% ABV

Wild fermentation

Aged in stainless steel for 6 months

## NOTES :

**Color:** pale yellow, silver edges

**Apparent density:** low

**Aromatic intensity:** medium

**Character:** frutal- pear, litchi, honeydew

**Acidity:** mid-high

**Aftertaste:** yellow apple, lemon, yeast

**Persistence:** mid-high

## GENERAL OPINION & PAIRING:

A hot afternoon is the best pairing for this Barrigón. A wine with a deliciously crunchy acidity, great for drinking on its own and little by little opening an appetite. Fresh, citrusy and mineral, this wine goes great with fresh oysters or a fresh fish carpaccio.

Barrigón with a fruity and bright attitude, a reflection of 2023's hot summer weather. Lots of fruit on the nose with pear, litchi, soursop and honeydew.

After a few months resting in the tank with its own lees, this wine is smooth on the tongue. After each sip, there are notes of yeast, lemon, white flowers and a craving for another sip.

Enjoy cold, pair it with a good conversation and some tasty appetizers.