

BLANC DE BLANCS

2022 | White Wine

VARIETALS

Sauvignon blanc 70%, Chenin blanc 15% Chardonnay 15% Estate Grown.

AGING

Fermentation in stainless steel tank.

PAIRINGS

Ceviche, aguachile, oysters, clams, food with good acidity.

SERVING TEMPERATURE

50 °F

VINEYARD

Valle de San Vicente, Baja California.



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TASTING NOTES

- Straw yellow, green sparkles. Clean and bright wine.
- Tropical aromas such as pineapple, apricot, peach and notes hazelnut.
- It is perceived dry with refreshing acidity.
 Pineapple and citrus like grapefruit predominate.
 Well balanced and long-lasting.

WINEMAKER

Nicole Martain.