



CASA
Pedro Domecq



CHATEAU DOMEcq WHITE 2019

CASA PEDRO DOMEcq

Casa Pedro Domecq was established in Valle de Guadalupe, Mexico, in 1972 however the brand dates back to 1730 in Jerez de la Frontera, Spain. The first modern winery to be built in the region in houses the largest underground tunnels which are lined with barrels and bottles.

VINEYARDS

Valle de Guadalupe is located in Baja California, 70 miles from the Mexican border and produces over 70% of wine produced in Mexico.- The grapes for this iconic wine are sourced from two different terroirs; the Chardonnay from sandy soil and the Viognier from sandy loam. The vineyards are aged from 15 – 25 years old and benefit from the marine breeze from the Pacific Ocean, typical of Valle de Guadalupe. It is located 300m above sea level nestled in a small area known as 'Calafia' which has a similar climate to the Mediterranean.

WINEMAKING

The grapes are carefully pressed at low temperatures. The must is slowly fermented to allow the gradual appearance of primary and secondary aromas, with selected yeasts that will extract the maximum qualities of each varietal. The Chardonnay is fermented and aged in second use French oak barrels for 8 months with periodic batonage to give body and smoothness. The varietals are then blended before bottling.

TASTING NOTE

This wine shows a yellow straw color with platinum flashes. On the nose aromas of chamomile, toasted notes, citrus and semi-ripe fruit. On the palate this wine has medium acidity and toasted and citrus notes such as mandarin.

This wine is ideal with shrimp and lobster with butter-based sauces,

Grape Variety:
81% Chardonnay, 19% Viognier

Origin:
Valle de Guadalupe

Age of vineyards:
15-25 years old

Ageing:
Fermented and aged in 2nd use
French oak barrels for 8 months

Alcohol:
13.6 %

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González Byass
Desde 1885
Familia de Vino

USA



CHATEAU DOMEQC WHITE 2021

VINEYARDS

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WINEMAKING

The grapes are carefully pressed at low temperatures. The must is slowly fermented to allow the gradual appearance of primary and secondary aromas, with selected yeasts that will extract the maximum qualities of each varietal. The Chardonnay is fermented and aged in second use French oak barrels for 6 months with periodic batonage to give body and smoothness. The varietals are then blended before bottling.

TASTING NOTE

This wine shows a yellow straw color with flashes of gold. Notes of tropical fruits and white flowers on the nose perfectly integrated with toasted notes, vanilla and dairy due to the time spent in barrel. Velvety and dense on the palate with flavors of pineapple, banana and peach.

Ideal with shellfish, semi-mature cheeses and butter based sauces.

Grape Variety:

60% Chardonnay, 40% Viognier

Origin:

Valle de Guadalupe

Age of vineyards:

15-25 years old

Ageing:

Fermented and aged in 2nd use French oak barrels for 6 months

Alcohol:

13.6 %

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