



XA WHITE

VINEYARDS

The main varieties for the wine; Chardonnay and Chenin Blanc, are sourced from the Valley of San Vicente. Located south of Ensenada just over 100m above sea level these vineyards offer very high-quality fruit. The climatic conditions allowed for exceptionally healthy grapes.

WINEMAKING

The grapes are pressed using a pneumatic press to ensure a high-quality clear must. Fermentation takes place at low temperatures with selected yeasts allowing some of the residual sugar to remain. Following fermentation, the wine is clarified by weeks of simultaneous decantation giving a wine with great aromatic quality.

TASTING NOTE

This wine shows a bright straw yellow color with golden tones. On the nose expressive fruit notes such as pear and yellow apple and hints of white flower. This wine has a pleasant entry on the palate with unctuoussness and freshness showing balanced acidity and good persistence.

Perfect as an appetizer and excellent with fish and seafood, white meats and citrus based desserts

Grape Variety:

91% Semillon, 6% Sauvignon
Blanc, 3% Chardonnay

Origin;

Valle de Guadalupe & Nuevo
San Vicente

Alcohol:

13 %

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