

Cava Quintanilla Chardonnay

THE FACTS

COUNTRY: Mexico

REGION: San Luis Potosi

APPELLATION: San Luis Potosi

CEPAGE: 100% Chardonnay

WINEMAKING: Gentle pneumatic pressing; fermentation in a combination of stainless steel and oak.

AGING: Aged for 6 months sur lees in mixed-use French oak

THE STORY

Cava Quintanilla was established in 2011 in Moctezuma, San Luis Potosi, Mexico, with the plantation of 20 acres. The first vines were harvested in 2016 and operations have now expanded to an area of 120 hectares, including 11 red varieties and 3 white varieties. Cava Quintanilla considers themselves pioneers in the cultivation of vines in the Altiplano Potosino, a new and fascinating Mexican terroir. Winemaker Matías Utrero has over 15 years of experience working in large wineries and focuses on respect for nature by crafting wines that express a sense of place, and respect for the consumer by making wines with minimal use of sulfites, reasonable oak treatment, and avoiding use of pesticides and herbicides.

THE ADJECTIVES

OVERALL: Rich & Complex

AROMAS / FLAVORS: Baked apple, lemon zest, white bread, jasmine

MOUTHFEEL: Full-bodied & Bright

THE SELLING POINTS

PAIRINGS: Enjoy with seafood, roasted chicken, bone-in pork chop

