

# Concordia

Red Wine

Valle de Guadalupe | Baja California, Méx



• Varietal:	Cabernet sauvignon 60% Shiraz 40%
• Varietal Origin:	Bordeaux and Rhone Valley France
• Appellation Area:	Ranches, Viña Alegre Las Bellotas
• Vineyard age:	30 years
• Wine making process:	Alcoholic fermentation by varietal at a controlled temperature and subsequent malolactic fermentation.
• Barrel:	French and American
• Aging:	12 months
• Serving temperature:	16° C
• Pairing:	Grilled or grilled cuts, stewed with spicy sauces, Mexican gastronomy and mature cheeses.

## Testing Notes

• Sight:	Garnet red color, very limpid, with slight violet nuances in the center and brown on the rim.
• Nose:	Prominent aromas of ripe red and black fruits, including plum, blueberry and fig, as well as notes of tobacco, cocoa and vanilla.
• Palate:	Complex, well-structured, fruity, spicy and a touch of menthol.

