

Tempranillo

Red Wine

Valle de Guadalupe | Baja California, Méx



• Varietal:	Tempranillo
• Varietal Origin:	Spain.
• Appellation Area:	Guadalupe Valley.
• Vineyard age:	20- 25 years.
• Wine making process:	Alcoholic fermentation at controlled temperature.
• Barrel:	American.
• Aging:	12 months.
• Serving temperature:	14° - 16° C
• Pairing:	Ideal for accompanying grilled meats with spices, pasta with spiced meat, long-cooked meats, and stews.

Testing Notes

• Sight:	Intense ruby red color, clean and bright.
• Nose:	Aromas of slightly stewed red and black fruits and spices. It has a slight smoky and mentholated note.
• Palate:	Fruity, balanced, with good structure, gentle tannins, and pleasant on the palate.

• Stelvin closure®:

It facilitates the opening and closing of the bottle, prevents oxidation and contamination, preserving the freshness, aromas, and flavors of the wine.

