

Cabernet Sauvignon

Red Wine

Valle de Guadalupe, San Vicente |
Baja California, Méx



• Varietal:	Cabernet Sauvignon
• Varietal Origin:	Bordeaux, France.
• Appellation Area:	Guadalupe Valley San Vicente
• Vineyard age:	20- 25 years.
• Wine making process:	Alcoholic fermentation at controlled temperature.
• Barrel:	American.
• Aging:	12 months.
• Serving temperature:	14° - 16° C
• Pairing:	Grilled red meats, spiced and smoked dishes, tomato-based pasta, and aged cheeses.

Testing Notes

• Sight:	Ruby red color with a slightly pinkish violet edge, clean and bright.
• Nose:	Pleasant aromas of red fruits, red currant, cassis, raspberry, as well as herbal notes.

• Palate:	Round, with firm and ripe tannins.
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• Stelvin closure®:

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

