



Umbral Tinto 2019

Vino Tinto - Valle de Guadalupe, BC.

Origin:

Cañada del Trigo, at the very northwest point of the Guadalupe Valley were the southern California sun and the pacific breeze create a terroir that embraces the grapes to reveal their true french personality.

Blend:

Cabernet Sauvignon 70%, Merlot 30%

Analysis:

Alcohol 13.6%

pH 3.94

Total acidity 6.08 g/l

Residual sugar: 2.7 g/l

Aging capacity: 10 years.

Service temperature: 16° – 18° C.

Winemaking

Harvest and fruit selection by hand. Ferment on stainless steel tanks between 28 °C and 30 °C then at lower temperatures to finish alcoholic fermentation and provide long post fermented maceration. Malolactic fermentation is made in French oak barrels and then aged for six months in the same barrels. After aging in oak it is assembled, bottled and aged in the bottle in our cellars.

Winemaker comments:



Dark garnet color with ruby edges; intense aromas of plum, roasted nuts, blackcurrant, dark chocolate, strawberries, fig and tobacco. Velvety in the mouth that evolves very fresh, well balanced tannins, not dry, leaves a long sense of plumb, berries and tobacco.

Pairing:

Grilled meats, red sauce based pasta, oily fish, aged cheeses, beef and veal meat, stews and chocolate based desserts.

Presentation:

Bordeaux antique green 75cL
In 6 and 12 bottle cases.