

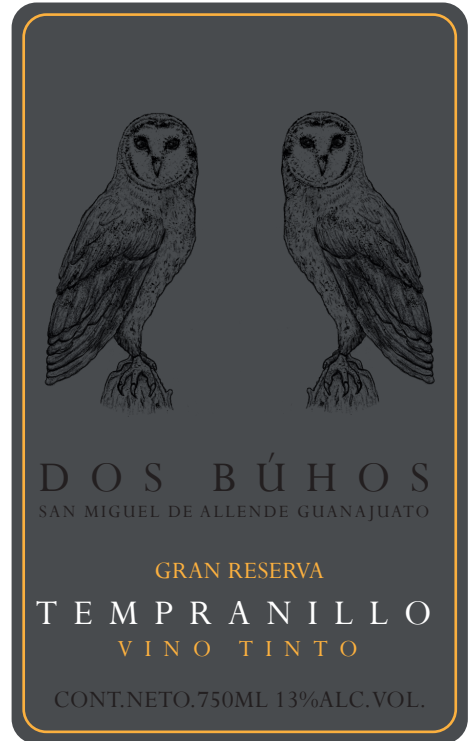
Tempranillo

Vineyard

100% Tempranillo.
100% Organic.
100% Grapes from our vineyard.

Winemaking

Manual harvests at dawn.
Cold maceration for 24 hours.
Fermentation with native yeasts.
Manual pump over 3 times a day.
Post fermentation maceration for 7 days.



Aging

Malolactic fermentation.
Aged for 24 months in second-use French oak barrels.
Clarification process by racking.

Organoleptic characteristics

View: Plum and violet tones with high intensity.
Nose: Blackberry, purple plum, fig, wet earth, rosemary, cocoa.
Mouth: Cherry, blackberry sauce, prune, light wood.
Pairing: Red meats cooked on the grill, red enchiladas, suckling pig, duck with guajillo sauce. Chocolate mousse.

Alcohol percentage: 13.5%
Serve from 14° a 16°C

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO