

hilo negro

RIC RAC 2022



Region of origin: El Porvenir, Valle de Guadalupe, Ensenada, B.C.

Brand name: Hilo Negro

Winemaker: Daniel Lonnerberg Hume

Harvest: 2022

Varietals: 40% Cabernet Sauvignon, 25% Nebbiolo and 35% Syrah

Aging: 12 months in french oak (30% new barrels)

Annual production: 2,500 cases

Storage: 6 years

Alcohol by volume: 13.6%

Serving temperature: 59-63°F

Pairing: Mexican dishes, grilled meat, heavy sauce-pasta and matured cheeses.

Tasting notes:

Intense, bright, and vivid red color.

Deep aromas of red fruits, currant and spices.

Velvety, with soft and structured tannins.

Flavors such as vanilla and torrefacts can be noticed.

Elegant and balanced wine with a long aftertaste.



Produced by: Hilo Negro, Valle de Guadalupe, México

Imported by: La Competencia Imports LLC, Napa, CA

www.lacompetenciaimports.com