



NEBBIOLO



VARIETIES: 80% NEBBIOLO, 20% CABERNET SAUVIGNON

ALC. VOL: 13.6%

750 ML / 12 BOTTLES PER CASE

VISUAL: CLEAR AND VIVID BRIGHT VIOLET HUE, WITH A MEDIUM INTENSE CHERRY COLOR.

NOSE: HIGH INTENSITY, FRESH AND FRUITY, RED FRUITS, CHERRY, CLAY, ROSES, VANILLA, AND SUBTLE BALSAMIC NOTES.

PALATE: LIGHT, FLUID AND ELEGANT, SHOWCASING BALANCED TANNINS AND PRONOUNCED ACIDITY. FLAVORS OF RED FRUITS, INCLUDING CHERRY AND CRANBERRY, ALONG WITH SPICES AND ANISE.

FOOD PAIRING: BEEF STEWS, GRILLED LAMB WITH ROSEMARY P ATOES, SMOKY CHILLI ENCHILADAS, BBQ FOOD OR SMOKED.

TECHNICAL INFO

20,000 BOTTLES PRODUCTION
VINTAGE 2019
75% FRENCH AND 25% AMERICAN OAK
BARRELS DURING ITS 12 MONTH AGING,
BOTH SECOND-USED
PH 3.66 / TOTAL ACIDITY G/L 5.9

THE VINEYARD

ARCINAS VALLEY, ZACATECAS MEXICO.
TERROIR: CLAY AND SANDY SOILS.

VINEYARD: 17 YEARS OLD. SINGLE GUYOT PRUNING.

PLANTATION DENSITY: 4400 VINES/HECTARE

HAND HARVESTING ALTITUDE : 2200 M

CLIMATE: MEDITERRANEAN















