



## TECHNICAL SHEET

Type of wine	Red
Region	Valle de Guadalupe, BC, Mexico
Location	Valle de San Vicente, Valle de la Grulla y Valle de Guadalupe
Grape varieties	Syrah, Nebbiolo, Merlot, Cabernet Franc
Performance	5 to 7 tons per hectare
Viticulture	Sustainable and organic practices; double Guyot pruning
Soil	Sandy clay-calcareous
Climate	Mediterranean with Pacific influence. During 2021, it had a winter with enough hours of cold and a very good amount of rain, causing uniform ripening until harvest time.

### MAKING

Each plot is harvested separately at full phenolic ripening. It is taken to the winery where it is destemmed and crushed to go directly to the stainless steel tank for temperature-controlled fermentation. The duration and temperature of fermentation depends on each batch, as well as the pumping over. Each wine from a plot finishes alcoholic fermentation and is inoculated to carry out malolactic fermentation in the same tank. At the end, it is decided what type of barrel each batch will use (1st, 2nd, 3rd, 4th or 5th use). All batches remain in French oak barrels for 12 months. Afterwards, it is assembled and placed in a stainless steel tank to carry out clarification and light filtering prior to bottling.

### TASTING NOTES

Intense ruby red color, bright and clean. Powerful nose with complex notes of fresh black and red fruit: raspberry, blackberry, plum and blueberry, followed by floral elements such as violets and rose petals. Fresh spices such as licorice, black pepper and cardamom, to finally appreciate roasted elements such as fresh leather, cedar and roasted coffee. In mouth it is intense and elegant, with great balance between firm and linear tannins, fruitiness and refreshing acidity. Wide fruity mid-palate and a long, fresh finish. Elegant aftertaste of red fruit and dark chocolate.

### SERVICE

Serve at 16 degrees Celsius. If you don't finish the bottle, replace the cork and refrigerate for up to 4 days.

