

HIGH ALTITUDE WINES

Our grapes ripen slowly, surrounded by pine woods in a perfect contrast between the strong sun and the cold mountain nights at more than 2,100 meters above sea level, in the beautiful Sierra de Arteaga in Coahuila, México.

Fusión 2018

Varieties

Syrah, Merlot, Cabernet Sauvignon.

Guard

5-7 years

Aging

25 months on French oak barrels.

TASTING NOTES

Sight

Cherry color, ruby rim, medium-intensity.

Smell

Great complexity, balanced. Subtle toasty, red fruit, balsamic freshness, aromatic herbs.

Taste

Fresh, structured, rounded, velvety tannins, long and fruity aftertaste.

ADDITIONAL INFORMATION

Degrees of alcohol

14%

Serving temperature

15-17 °C

Pairing

Versatile wine, great pairing with grilled steaks, roasted vegetables, cabrito (spit-roasted kid goat), complex meals.



Awards per vintage



2015



2016



2018



2018



2017



2019



2019



2020



2020

2020
Vintage



2022