



SURCO 2.7[®]

CABERNET SAUVIGNON 2021

Valle de San Vicente, Baja California,
México

TERROIR

Nestled at elevations ranging from 100 to 150 meters above sea level in the Valle de San Vicente, the grapes flourish in clay and sandy soils, ripening splendidly in well-balanced vineyards. The moderate yields per hectare result in wines that possess a concentrated character and an intricate aromatic profile.

VARIETAL COMPOSITION:

- Cabernet Sauvignon 100%

ANALYSIS:

- Alcohol 13.8%
- PH 3.6
- Total Acidity 4.83g/l

SERVICE TEMPERATURE:

- 16 - 18 °C

AGING CAPACITY:

- 5 years

PRODUCTION:

- 3,200 bottles

WINEMAKING

Meticulously selected grapes are gently destemmed and partially crushed, allowing many whole berries to stay intact. They then experience a maceration period lasting 15 to 20 days, accompanied by daily pump-overs. Fermentation takes place in temperature-regulated stainless steel tanks at 23-26 °C, using a combination of selected and native yeasts to enrich the complex aromas. The wine is aged for up to 12 months in American oak barrels, followed by further refinement in the bottle

TASTING NOTE

A blend of dark fruits, including blackberries, blackcurrants, and plums, is complemented by spicy notes of black pepper, gentle touches of vanilla and mint, and sometimes a hint of delicate chocolate. The palate offers smooth tannins and balanced acidity, resulting in a vibrant and refreshing experience. The body is rich yet soft.

PAIRING

This complements a wide range of dishes wonderfully, such as meats, stews, decadent chocolate, mushrooms, grilled vegetables, and spicy foods.

PRESENTATION

- 750 ml bottle
- 12 bottle cases

LLANO COLORADO

San Vicente, Baja California

