

SURCO ROJO®

CABERNET SAUV + NEBBIOLO 2020

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 & Nebbiolo

ANALYSIS:

- Alcohol 13.6%
- PH 3.6
- Total Acidity 4.58g/l

SERVICE TEMPERATURE:

- 16 - 18 °C

AGING CAPACITY:

- 5 years

PRODUCTION:

- 2,500 bottles

WINEMAKING

Carefully chosen grapes are delicately destemmed and partially crushed, ensuring that many whole berries remain intact. They undergo a maceration period of 15 to 20 days, with daily pump-overs to enhance extraction. Fermentation occurs in temperature-controlled stainless steel tanks at 23-26 °C, utilizing a blend of selected and native yeasts to develop intricate aromas. The wine is then aged for up to 12 months in American oak barrels, followed by additional refinement in the bottle.

TASTING NOTE

This wine, with its deep ruby red hue, presents a rich bouquet of ripe red and dark fruits such as strawberry, cherry, blackberry, and plum. These flavors are beautifully complemented by spicy black pepper notes, delicate hints of vanilla and mint, and an occasional touch of tobacco. On the palate, you'll find soft tannins paired with balanced acidity, creating a smooth and harmonious tasting experience.

PAIRING

From robust lamb stews to delicate prosciutto, this wine provides a versatile and enjoyable pairing experience, enhancing a variety of flavors and textures.

PRESENTATION

- 750 ml bottle
- 12 bottle cases

LLANO COLORADO

San Vicente, Baja California

