



CHATEAU DOMEcq RED 2018

CASA PEDRO DOMEcq

Casa Pedro Domecq was established in Valle de Guadalupe, Mexico, in 1972 however the brand dates back to 1730 in Jerez de la Frontera, Spain. The first modern winery to be built in the region in houses the largest underground tunnels which are lined with barrels and bottles.

VINEYARDS

Valle de Guadalupe is located in Baja California, 70 miles from the Mexican border and produces over 70% of wine produced in Mexico. The grapes for this magnificent wine are sourced from the Valle de Guadalupe and Valle de Calafia, carefully selected bunch by bunch and harvested by hand in order to ensure the maximum quality. The level of maturity is constantly monitored and each variety is harvested at optimum maturity. The Merlot was harvested first mid september, followed by Nebbiolo the next day and finally the Cabernet Sauvignon two weeks later.

WINEMAKING

The grapes are destemmed upon arrival to the winery and pre-fermentative maceration takes place to facilitate the extraction of compounds that will give this wine longevity. Following fermentation the wine is aged in French oak for 12 months. After 12 months only the best barrels which show the highest aromatic complexity are chosen for the final blend.

TASTING NOTE

The wine is cherry red in color with hints of violet. On the nose the red fruits stand out, in harmony with delicate notes of violet, spice and a touch of coffee. On the palate powerful with good acidity and balance. Aftertaste of chocolate and strawberry.

Ideal with game meat, creamy pasta sauces and mature cheese. Also with sweet spice flavors such as mole.



Grape Variety:
81% Cabernet Sauvignon, 1% Merlot, 8% Nebbiolo

Origin;
Valle de Guadalupe

Age of vineyards:
20 - 40 years old

Ageing:
12 months in French oak

Alcohol:
13.9 %

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González Byass
Desde 1885
Familia de Vino
USA



CHATEAU DOMEQC RED 2020

VINEYARDS

The grapes for this magnificent wine are sourced from the Valle de Guadalupe and Valle de Calafia, known as the wine capital of Mexico. Carefully selected bunch by bunch and harvested by hand in order to ensure the maximum quality. The level of maturity is constantly monitored and each variety is harvested at optimum maturity. The 2020 harvest was slightly later than previous years giving a more balanced result.

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Ideal with game meat, creamy pasta sauces and mature cheese. Also with sweet spice flavors such as mole.

Grape Variety:
69% Cabernet Sauvignon, 26% Merlot, 5% Nebbiolo

Origin;
Valle de Guadalupe

Age of vineyards:
20 - 40 years old

Ageing:
12 months in French oak

Alcohol:
14 %

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