

Special care is taken with the must in the production of this wine to ensure that the fruit is preserved. Fermentation is carried out separately for each variety under strict temperature control and malolactic fermentation is carried out to give the wine more complexity.

TASTING NOTE

This wine shows a ruby red color. The nose is dominated with fresh red fruits such as cherry. Strawberry, raspberry and some subtle spicy notes. On the palate it is fresh and vivacious with red fruits.

Ideal with roasted meats, pastas, pizza, tacos and lightly seasoned Mexican cuisine.

Grape Variety: 85% Carignan, 15% Ruby Cabernet

Origin: Valle de Guadalupe & Nuevo San Vicente

> Alcohol: 13 %

GONZALEZ BYASS USA 1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642 info@gonzalezbyassusa.com www.gonzalezbyassusa.com @gonzalezbyassusa



Pedro Domecg