

### VARIETALS

100% Grenache.

### AGING

Fermented in stainless steel tanks.

### PAIRINGS

Mexican chiles in nogada, cochinita pibil, shrimp tacos.

### SERVING TEMPERATURE

45 °F

### VINEYARD

Valle de Santo Tomás.



### TASTING NOTES

 Crystal-clear wine with coral color and violet hue.

 High aromatic intensity, with well marked cherry notes, milk-candy, strawberry, pineapple, pomegranate, nectarine, roses and lilies.

 Gentle and refreshing. It is a vivid wine with a warm and round body. In mouth its aromas match what we smelled before: cherry, strawberry, gooseberry, raspberry. Well balance, versatile and persistent.

### WINEMAKER

Cristina Pino.