

## VARIETALS

50% Tempranillo,  
50% Cabernet Sauvignon.

## AGING

French oak barrels.

## PAIRINGS

Torta ahogada, Bolognese spaghetti, lentil soup.

## SERVING TEMPERATURE

57 to 60°F



## TASTING NOTES



Cherry red with purple tints.



Plum compote, red berries, spices, toast.



Strong tannins, medium-high body. Good acidity and persistence.

## VINEYARD

Valle de Santo Tomas.

## WINEMAKER

Cristina Pino.