



LA COMPETENCIA - IMPORTS

Vinos de México

2019 Le Cabernet

VARIETALS: 100% Cabernet Sauvignon

REGION/VINEYARD: Llano Colorado & Rincon de Guadalupe, Valle de San Vicente (Baja Norte)

VINIFICATION: 18 months in French oak - 100% new

Bottle size: 750 ml

WINE NOTES:

Fermented and aged in barrel (Vinification Integrale). This method allows us to create wines with subtle and balanced wood integration, complex bouquet, and great balance between fruit and oak.

TASTING NOTES

SIGHT: An intense ruby color with ruby tones on the outer edges.

NOSE: Complex and elegant nose, very expressive with notes of peppers, black fruits, fresh plum, currants, a delicate floral note of violet, spices such as white pepper, fine herbs, notes of chocolate and fresh tobacco from the barrel.

PALATE: Fresh and bold with dense and fine tannins. This wine is polished, soft yet bold, the flavors confirm the fruits and spices. Very good acidity and a long finish. A harmonious and elegant Cabernet.

PAIRINGS: Aged cheeses, game meats, bold flavors.

SERVING TEMPERATURE: 60-65F