



## ***El Bajío - Marselan***

This wine comes from Bernal Valley, in Queretaro, Mexico. The unique geo-climate conditions here result in an extreme viticulture, which, in turn, translates to high quality wines.

GRAPES: 100% Marselan

REGION: Valle de Vernal, Queretaro, Mexico.

VINTAGE: 2019

VINIFICATION: 12 months in American Oak Barrels

13.0% Alc. Vol. 1 g/L Dosage - 6.7 g/L Total Acidity 3.9 pH

TASTING NOTES:

Bright garnet red wine with violet flashes. Wine with high color depth and good viscosity.

Wine of high aromatic intensity, with characteristics of fruity and floral aromas with sweet spicy character. Aromas that evoke memories of raisins, vanilla, caramel, cocoa, anise, roses, coffee, raisins and ripe black fruits. Medium to full tannins with a lengthy finish.

PAIRING SUGGESTIONS: Barbecue, carnitas, mole poblano with chicken, and chocolate - This wine is a great alternative to Cab or Merlot.

RECOMMENDED SERVING TEMPERATURE: 55-60°F

AGING POTENTIAL: 3-6 years

Size: 750 ml

LA COMPETENCIA

IMPORTS