



## TRIBUTO 2017

**Varietal:** Tempranillo - Syrah

**Vineyard:** Valle de la Grulla. Located south of Ensenada 6km from the Pacific Ocean, El Valle de La Grulla offers ideal climatic conditions for the elaboration of fine, fresh ageing wines. With sometimes more than 50°F variations between day and night, phenolic ripening is perfectly obtained. The terroir and water quality is exceptional and all of the grapes are supplied from our own vineyard.

**Cases produced:** 1000 cases

**Winemaking:** Cold pre-fermentation maceration for 5 days at 41°F to enhance varietal aromas. Fermented in stainless steel tanks at low temperatures with 2 daily remontages per day. 10-15 days post-fermentation maceration at 75°F for a balanced tannin extraction. For this label we select only the best grapes of the vintage, because of this the varietals in the blend will vary depending on the particularities of the year.

**Ageing:** 12 Months in French Oak Barrels.

**Tasting Notes:** Bordeaux color with garnet hues. Discrete and elegant nose with fresh notes of violet, vanilla, raspberry, smoked and pepper hints. Soft attack on the palate, polished and elegant tannin with a persistent and dense finish and aromatic aftertaste. A balanced and velvety wine perfect for pairing.

**Pairing:** fined cheese, game meat, dishes in sauce, smoked and roasted meat.

**Serving temperature:** 62°F/ 66°F.

**Winemaker:** Lulú Martínez Ojeda