



ADOBE GUADALUPE
Vineyards & Inn

2016 ADOBE GUADALUPE KERUBIEL

Blend:	Châteauneuf-du-Pape style blend of Syrah, Cinsault, Mourvedre and Grenache.
Vinification:	Fermented in stainless steel tank
Aged:	French oak for 11 months
Type of yeast:	ECM1118, ICV-D254
Origin:	Valle de Guadalupe
Sight:	Dark earthy red with bright edges
Nose & palate:	Aromatic bouquet with red roses, spices, nuts, and raspberry. Soft tannins with balanced acidity and a complex, long finish
Alcohol level:	13.6%
Food Pairing:	Braised red meats, fish, duck, quail, carnitas and aged cheeses.



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