



ADOBE GUADALUPE
Vineyards & Inn

2017 ADOBE GUADALUPE MIGUEL

BLEND:	Tempranillo, Cabernet Sauvignon, Grenache and Merlot.
Vintage:	2017
Vinification:	Fermented in stainless steel tank
Aged:	French oak for 10 months
Type of yeast:	ICV-GRE, ECM 1118, ICV-D80
Origin:	Valle de Guadalupe
Appearance	Dark red
Nose &palate:	Floral bouquet with red roses and geraniums. Approachable wine with balanced acidity and soft tannins
Alcohol level:	13.6%
Food Pairing:	Grilled red meats, duck, quail, aged cheeses, pastas with creamy sauces



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