



Bodega Los Cedros



Fusion Red Blend

GRAPES: 52% Shiraz, 26% Merlot, Cabernet Sauvignon 22%

REGION: Arteaga, Coahuila Mexico

VINIFICATION: Aged for 11 months in French and American Oak Barrels.

TASTING NOTES:

Dark garnet in color with ruby highlights. Enticing aromas of red and black cherries, leather, and just a hint of eucalyptus. This wine is dry, with silky tannins and a pleasant lingering finish.

PAIRING SUGGESTIONS: Steak, pork, with a dry, spicy rub. Traditional Tacos.

AGING POTENTIAL: 5-7 years

RECOMMENDED SERVING TEMPERATURE: 55-60°F

Size: 750 ml

