

DUOMA

VINOS MEXICANOS

NEBBIOLO DuoMa 2019

The grapes of our Nebbiolo come from two different valleys, San Vicente, south of Ensenada and Guadalupe.

Intense red with violet color.

An aromatic profile that gives us beautifully rich and intense fruit. Red plum and black cherry. Once opened some chocolate and coffee.

Clean, medium-bodied wine with structured tannins and a long finish.

Oenology

Our philosophy is to create wines that reflect the purity of the grape without modification or alteration; we focus on minimal intervention, applying modern oenological techniques and manual procedures.

We chose to use our hands where we know the quality of our wines will be enhanced...two hands that become an element of the wine.

- Hand selection of clusters and berries.
- Cold soak maceration.
- Stainless steel fermentation.
- Malolactic fermentation in stainless Steel tanks.
- Extended maceration: 40 days in contact with the skins.

Region: Valle de San Vicente y Valle de Guadalupe

Vintage: 2019

Production: 2900 bottles

Variety: 100% nebbiolo

Aging: 6 months stainless steel tank
1 year in bottle