

NIDO DE ABEJA

Origin: El Porvenir, Valle de Guadalupe, Ensenada

Type: Red

Grape: 100% Primitivo

Aging: 12 months in French and American oak

Vol. Alcohol: 13.9 %

Service temperature: 14-16°C

Pairing: Pastas, grilled meat, aged cheeses.

Tasting notes:

Intense bright red color

Berry scented, specially raspberry and currant, one can find also spices such as black pepper and cinnamon.

Well balanced wine with soft and elegant tannins.

Fresh acidity and long aftertaste.

Due to its aging in oak barrels one can also notice vanilla and caramel aromas.

