

hilo negro

NIDO DE ABEJA 2022



Region of origin: El Porvenir, Valle de Guadalupe, Ensenada, B.C.

Brand name: Hilo Negro

Winemaker: Daniel Lonnerberg Hume

Harvest: 2022

Varietals: 100% Primitivo

Aging: 12 months in french oak (30% new barrels)

Annual production: 500 cases

Storage: 6 years

Alcohol by volume: 13.9%

Serving temperature: 59-63°F

Pairing: Pasta with grilled vegetables, pizza, lasagne, spaghetti with meatballs and hamburguers.

Tasting notes:

Bright garnet 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.

Produced by: Hilo Negro, Valle de Guadalupe, Mexico

Imported by: La Competencia Imports LLC, Napa, CA

www.lacompetenciaimports.com