

MADERA 5

TEMPRANILLO /
CABERNET SAUVIGNON 2018



BLEND COMPOSITION:

Tempranillo 60%
Cabernet Sauvignon 40%

VINEYARD SOURCE:

Valle de San Vicente

HARVEST DATE:

Septiembre 2018

ANNUAL PRODUCTION:

2000 Cases

SERVICE:

16°

AGING & BARREL PROGRAM:

Aged for 10 months in a combination of American and French Oak; 20% New.
Best enjoyed within 4-7 years of bottling

ALCOHOL:

13.6%

APPEARANCE:

Medium intensity, clean, crisp and bright while showcasing aspects of cherry red

AROMA:

Expresses notes of red berries, dates, cinnamon, leather and tobacco.
While very expressive it remains elegant and harmonious

PALATE:

Impressive on entry; it is firm, yet sophisticated and the finish is long and persistent

FOOD PAIRING:

Lamb, suckling pig tacos and meats that are well marbled

PRODUCED BY:

Cava Aragón 126, S de RL de CV
Ensenada, Baja California, México



www.cavaaragon126.com.mx

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