

ROGANTO Tramonte

Label	Tramonte 2018
Type	Blend of red wines
Grape	70% Cabernet-Sauvignon 30% Tempranillo
Winery	Bodegas Roganto
Region	Valle de San Jacinto, B.C.
Vinified by	Ing. Antonio L. Escalante
Production	2,000 cases (12 x 750 ml)
Alcohol Volume	13.6 %
Decant	Optional
Service temperature	17 °C or 62 °F
Barrel	French and American oak barrel for 22 months



“Of mid to full body, in color it presents a dark red-garnet. In smell, it offers spiced tones of vanilla, cloves, peppers, blackberries, and currants. In the mouth it presents good attack and roundness. It is recommended with many types of dishes like lamb, pasta, cheese, and Mexican and Italian food.”

VINOS CON CALIDAD PREMIUM
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