



VIÑAS
del
SOL



TEMPRANILLO
2016

COLOR: CHERRY RED WITH PURPLISH, BRIGHT AND EXTREMELY CLEAN EDGE.

AROMA: AROMATIC COMPLEXITY REMINISCENT OF FOREST BERRIES, BLACKBERRIES PREDOMINATING, COMBINED WITH DELICATE AROMAS OF ROSE STEMS, WHICH GIVE WAY TO ITS FLORAL CHARACTER, REVEALING WARM AND TOASTY FLAVORS SUCH AS COFFEE AND COCOA SURROUNDED BY MEMORIES OF FINE SPICES AND EXOTIC WOODS.

TASTE: WELL POLISHED AND ROUNDED TANNINS, FEELINGS THAT MAKES US REMEMBER THE TASTE SMELLS, MEDIUM-LONG STAY THAT REVEALS ITS LACTIC AND UNCTUOUS CHARACTER, GREEDY ACIDITY THAT BRIGHTENS IN MOUTH.

100% TEMPRANILLO

12 MONTHS - AGING - IN 80% FRENCH OAK BARRELS AND 20% AMERICAN OAK

PRODUCED: IN THE PROPERTY IN VALLE DE GUADALUPE, MEXICO

PRODUCTION: 1500CASES

ORGANIC AND BIODYNAMIC CERTIFIED WINE



SANTOS BRUJOS

