



EJE 2016

Eje = Axis, it is the foundation of Symmetry. This was the first wine we made in Mexico, we set out to create a blend that was complex and balanced. For this, we use Zinfandel as the basis, and every year we blend other varietals to enhance its structure.

TECHNICAL DATA

52% Zinfandel 18% Tempranillo - **Valle de Guadalupe**
20% Cabernet Sauvignon + 10% Syrah - **Ojos Negros**

Alcohol: 13.9%

pH: 3.55

TA: 5.60 g/L

Avg Brix @ Harvest: 23.8

Barrel Ageing: 12 months American + French oak

A YEAR IN THE VINEYARD

Pruning took place the third week of February in Valle de Guadalupe and the first week of April in Ojos Negros. Early rain in the year and consistent temperatures resulted in even and vigorous blooming.

Anticipating hot temperatures in July and August, we opted for not leafing in Guadalupe and morning-side leafing in Ojos Negros.

The fruit was harvested at dawn during September in Guadalupe and mid-to-late October in Ojos Negros.

We strive for natural acidity and phenological ripening in our berries.

WINEMAKING

Fruit was cooled down for 24 hours before being destemmed and crushed to open cement fermenters. Cold maceration went on for 4 days, while we gently pushed down the must to extract fruit and aroma precursors. We inoculated and fermented between 70 - 75 °F, with two to three manual push downs each day, depending on the stage of fermentation. Wine was lightly pressed at dryness.

TASTING NOTES

With bright red garnet color, the nose reminds us of red berries and vanilla flower. On the palate warm spices and fruit give way to an ample mid palate and a pleasant finish.

SERVING SUGGESTIONS

BBQ Ribs, woodfired pizza, basil and tomato pasta and the company of good friends.