

## EJE 2018

Zinfandel (60%) + Cabernet Sauvignon  
(20%) + Malbec (20%)

### Winemaker's note.

The fruit goes through the sorting table where leaves and clusters that aren't desired are removed, allowing us to maintain a subtle and fruit forward style in our wines. Once destemmed and crushed, the must lasts up to 4 days in cold maceration allowing us to obtain aromatic and color precursors.

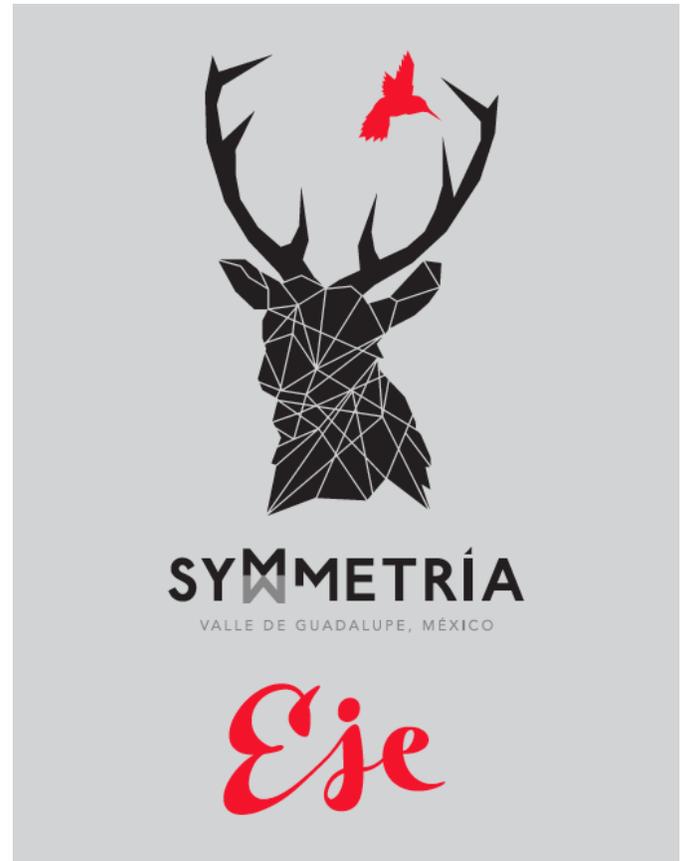
### Wine Description

On the nose we have a nice expression of red fruit like raspberries and plum followed a subtle hibiscus flower and sweet spices like cinnamon and licorice. The palate is smooth with friendly tannins and a fresh and long finish.

Aged for 12 months in French and American oak.

**Pairing Suggestions:** Beef stews, smoked meats, roasted vegetables, charcuterie, mole and other dried pepper sauces.

**Service Temperature:** 16-18°C



**Winemaker:** Mauricio Soler

**Origin:** Valle de Guadalupe, MX

**Fermentation:** 2-3 weeks at 20-22°C

**ABV** 13.9%

**pH:** 3.55

**Bx.** 22.0

**AT:** 6.90 g/L