

# TOTOL ÍCONO 2015

*MOURVEDRE & CABERNET SAUVIGNON*



**Production:** 90 cases

**ABV:** 15.2%

**Varietal:**

- Mourvedre | Valle Seco
- Cabernet Sauvignon | Valle de Guadalupe

**Barrel Aging:** 18 months American & French Oak

**Serving Temperature:** 61F / 16C

**Pairings:**

- Roasted dishes
- Meat based pastas
- Aged cheese
- Desserts (chocolate)
- Mushroom based dishes
- Barbeque & Smoky dishes
- Cigars

**Color:**

Medium toned with red hues

**On the Nose:**

Fig, black plum, spices like clove and anise, fresh tabaco, dark chocolate, caramels, fine woods.

**On the Palate:**

Fresh fruit and spices, soft tannins, balanced structure with nice acidity. As it evolves it opens up notes chocolates

**Tasting Notes:**

Medium bodied, elegant wine with rich aromatics of fresh fruit with beautiful earthier undertones accompanied with notes of warm spices to then open up to chocolates, caramels and dark woods.

**Vineyard Notes:**

Ensemble of 2 varietals from different valles in Baja. Mourvedre harvested on September 23rd from Valle Seco which is 550 meters above sea level and provides a much slower maturation period than other areas. The second varietal comes from barrel selection of our Cabernet Sauvignon from both Valle de Guadalupe and Llano Colorado

**Winemaking:**

Hand harvested using small bins, the clusters were hand selected then de-stemmed and gently pressed. The grape must was then cold soaked for color and primary aromatic extractions. Temperature then is raised to allow for inoculation using a neutral profiled yeast. Fermentation is done on the lower end of the temperature spectrum with daily punchdowns by hand and racking. Once fermentation completes a secondary cold soak is done for further extraction.

Pressing is soft to not extract any harsh flavors to then activate the secondary fermentation (malolactic). Once concluded the wine is cold settled and then transferred off into barrels.

Each varietal is aged separately for 12 months then the base blend is done and returned for another 6 months in barrels. The wine has a light clarification and filtration process to then be bottled.

