



Tinto Ensamble (Red Blend)

GRAPES: Cabernet Sauvignon 50%, Tempranillo 25%, and Syrah 25%

WINEMAKING NOTES:

Our harvest and grape selection are done manually, respecting the quality of the grape, we de-stem and press the fruit separately. Fermentation and maceration take place in temperature-controlled stainless steel tanks for a duration of 20 to 25 days. We then place the varietals separately in French oak barrels for 5 months and then the assembly is carried out, aging them an additional 5 months before making them available to the market.

TASTING NOTES:

Sight: Garnet red in color, clean, bright.

Nose: Fruity in character, with highlights of plum and raspberry.

Taste: Plums and raspberries notes hit the palate with soft tannins and balanced acidity. Great length in the finish.

Recommended Serving Temperature: 55°F

LA COMPETENCIA
IMPORTS