



Guanamé Pájaro Azul

GRAPES: 40% Malbec, 25% Tempranillo, 17% Cabernet Sauvignon, and 18% Syrah

REGION: Pájaro Azul Vineyard, Valle de Jaral de Berrios, San Felipe, Guanajuato, Mexico.

VINIFICATION: 12 months French and American Oak

VINTAGE: 2019

TASTING NOTES:

Our first premium wine to be awarded the Gold Medal at the Brussels World Competition. Dark garnet in color with lighter highlights on the edge. On the nose it has notes of ripe fruit plum, cherry and currant. Hints of cinnamon, nutmeg and licorice. The tannins are silky and it has a persistent and pleasant finish .

PAIRING SUGGESTIONS: Meats, pastas, roasted pork and BBQ.

RECOMMENDED SERVING TEMPERATURE: 55-60°F

Size: 750 ml

