

VINSUR

por *Daniel Lonnberg*



L I T E R A L 2 0 1 9

100% NEBBIOLO

VINIFICATION

50% Stainless steel

50% Fermented in french oak barrels

Intense and radiant red dark color.

Notes of red and dark fresh berries and a hint of spices, cacao and tobacco a byproduct of the oak barrels aging.

The fermentation in oak barrels contributes the soft tannins, good structure and equilibrate acidity.

SOILS

Nebbiolo | San Vicente Valley | Clay

SERVE 59–60F

AGING 13 Months in French Oak | 20% New

SAVE 7–9 Years

ALC. VOL. 13.5%

PRODUCTION 120 Cases

FOOD PAIRING

Meat like duck, lamb, quail, rib eye, especially dishes showcasing with intense flavors, also dark chocolate desserts with berries.

COMMERCIAL CONTACT
TOMAS BRACAMONTES

☎ C (707) 592.3392

✉ tomas@lacompetenciaimports.com

vinsur.mx |    @vinsurwines

Carretera Ensenada–Tecate 990 J, El Sauzal. CP. 22760, Ensenada B. C.,