

MISTELA DE CORDELIA

LATE HARVEST

For over 100 years and four generations, with origins in Palma D'Ebro, Catalonia, Spain, and for more than half a century in vineyards with semi-arid soils in the highlands of central Mexico, this great late harvest wine has been produced.

Discover its pleasant aroma and harmonious body. The mystique that time and this bottle hold will make it unforgettable.



Grape Variety: Rosa del Perú

Vineyards: These grapes are grown in the central part of the State of San Luis Potosí, located in north-central Mexico, semi-desert climate and 6,030 ft. Sandy-calcareous clay-loam soils that favor the formation of fine wines with intense, highly distinctive aromas.

Vinification: Hand-harvested during 3rd week of September. The grapes are trodden and pressed by artisanal methods. As an unfermented wine, it retains its sweet, delicate must-like flavor.

Aging: Aged for 24 months in new and previously used French and American oak barrels, followed by an additional 12 months resting in bottle.

Tasting Notes: Brilliant chestnut-rosé in color; given by its artisanal clarification (decanting and racking). Plum aromas with a lingering finish of dried fruits. A full-bodied, concentrated wine for new experiences. Best served chilled, ideal with desserts.

Annual Production: 1,200 bottles (200 cases of 6 bottles)

Alcohol Content: 14.5 %

Serving Temperature: 45 °F

