

CAMINOCORAZÓN
•CASA VINÍCOLA•

ATEMPO 2021



Harvest: 2020
Alcohol: 13.5 %
Variety: 60% Cabernet Sauvignon, 20% Shiraz, 20% Merlot.
Origen: Altos de Parras, Coahuila, México
Annual Production: 165 cases (12 lts)

Atempo, is the moment when we feel that time stops to continue enjoying that special moment, just as we enjoy the journey.

Soils: Calcareous with sandy loam
Climate: Semi-desert with well defined winters. Dry summers with thermal amplitude.
Winemaking process: Fermentation with skins contact during 10 to 14 days with a temperature between 20 to 28°C with malolactic fermentation.
Aging: 12 months in French oak, 70% French oak, 30% American oak, 1st and 2nd use.

Tasting Notes
Color: A complex wine with intense garnet color and ruby hues.
Nose: Very expressive, highlighting black fruit with subtle notes of chocolate, tobacco, vanilla and fruity aromas like blueberries, currants, wild blackberries, cassis.
Palate: Structured wine, with silky tannins, balanced acidity, and a long finish.
Food pairing: Roasted duck, grilled Ribeye, grilled octopus with paprika, chocolate fondant.
Service Temperature: 16º to 18º C