

HACIENDA FLORIDA

Winemaker Debanhi Alejandra Torres

ABV 13.5%
Vintage 2022
Acidity 6.82
pH 3.68
Residual sugar 3.64
Apellation General Cepeda, Coahuila.
Composition 40% Grenache 40% Cabernet Sauvignon 20% Shiraz
Barrel aging The wine was aged for twelve months in 80% French oak barrels and 20% American oak barrels before bottling.

AROMAS

Fresh red fruits, with prominent notes of plums, violets, and eucalyptus, a subtle hint of vanilla, and spices such as cinnamon and white pepper.

TASTING NOTES

Well-balanced wine, with good acidity and silky tannins.

FOOD PAIRING

Dried beef ceviche, flank steak, and creamy pastas.