

CAMINOCORAZÓN
•CASA VINÍCOLA•

BRÚJULA 2023



Harvest: 2022
Alcohol: 13.5 %
Variety: 70% Tempranillo, 20% Shiraz, 10% Merlot
Annual Production: 240 cases (12 lts)

Brújula, it is our inner guide to navigate a path that will lead us to the heart of our dreams. In this line, we seek to combine varieties that make a wine with presence yet very pleasing to the palate.

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: 10 months, 70% French oak, 30% American oak, 1st and 2nd use.

Notas de cata
Color: Garnet with ruby hues.
Nose: Red and black fruit as blueberries, currants, currants, spices and toasted notes of vanilla, smoked chocolate from oak aging.
Palate: You will find gentle and somewhat sweet tannins, providing smoothness to the palate, leaving a well-balanced and long finish.
Food pairing: briquet, Wellington steak, tuna with pink peppercorn, mille feuille of raspberry.
Service temperature: 16º to 18º C