

Cabernet Sauvignon

PREMIUM RESERVE

Year: 2015

Wine Maker: Ernesto I. Rocha / Rogelio Morales

Country: México

Grape Origin:

Viñas de la ERRE, Valle de Guadalupe, Ensenada, B.C.

Process:

Fermentation in stainless steel under temperature control with selected yeast, subsequent aging for 28 months in second-use French barrels. This wine is unfiltered and bottled with its natural sediments.

Temperature:

45 - 50°F

Aging:

This is an intense wine that has evolved wonderfully and could be stored in the cellar for another 10 years.

WINE NOTES

Color:

We see a wine with an intense plum red tones and orange nuances, which is typical of the evolution and maturity of a wine like this. It is well presented with its perfectly well-achieved density indicating strong alcohol presence.

Aroma:

Intense, complex and very interesting aromas open up in the first couple of minutes. The oak-wood character dominates with great harmony along with ripe red fruits and garnishes of cloves, pepper and nutmeg.

Taste:

It is a full-bodied wine with long permanence, dry taste, rich acidity, ripe tannins, structured, but elegant at the same time. The aftertaste of ripe fruit with woody touches rounds off the experience making it an enjoyable wine with every sip.



100% CABERNET SAUVIGNON

GENERAL EVALUATION

This is a special wine ideal for wine enthusiasts that enjoy complex, mature and sophisticated wines. It has evolved over the time and will get better the longer it is stored, enjoy.

PAIRING

We recommend pairing this wine with intensely-flavored dishes such as, suckling lamb or quail cooked over oak. Some classic Mexican dishes also recommend are our menudo beef stew or lamb skewers from Coahuila along with some aged cheese and bread.