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Tinto del Rancho Mogorcito

COUNTRY: México

REGION: Valle de Guadalupe

GRAPE VARIETY: Cabernet Sauvignon & Merlot

VITICULTURE & WINEMAKING: Amado Garza

FERMENTATION: Stainless steel tanks with

controlled temperature.

AGED: 12 months in French Oak Barrels.

BARREL: 30% New Oak

PRODUCTION: 1,200 cases

SERVE TEMP: 60 to 70 degrees

TASTING NOTES

Deep red color, clear, high viscosity.

Aromatic nose, aromas like berries, plums, green peppers.

Medium bodied, soft tannins. Nice acidity, well balanced.

