



# CASCABEL

## VARIETALS

Tempranillo 80% | Grenache 20%

## ORIGINS

Santo Tomas Valley

## ENOLOGIST

Christoph Gaertner

## AGEING

18 months in 30% new French oak barrels and rested in bottle until its presentation.

## TASTING NOTE

A Rioja wine with Baja California identity, from our Cascabel vineyard in the Santo Tomás Valley. The Tempranillo structures the eminently fruity and lively character of the Grenache, in an expressive ensemble with a lot of personality. Bright garnet red color. On the nose aromas of red fruit, cherry, currant, light notes of barrel aging, tobacco leaves, pepper. Noble, refined appearance. In the mouth, great presence on the palate, defined, precise, fine, balanced, between acidity, tannin, and body, complex and distinguished. A generously expressive and elegant wine, with great presence and personality, ready to drink and with aging potential of up to 10 years or more.

## FOOD PAIRING

Starters of a certain intensity, hams, cured cheeses, sausages, chorizo, grilled meat and vegetables, stews and stews, dishes and cuts of pork, beef, lamb, game.

Recommended temperature of 17°

Do not decant.