



PEDREGAL

VARIETALS

Syrah 62%, Mourvedre 38%

ORIGIN

San Antonio de las Minas and Guadalupe Valley

ENOLOGIST

Christoph Gaertner

WINEMAKING PROCESS

18 months in 33% new French oak barrels and rested in bottle until its presentation.

TASTING NOTE

An immensely elegant and distinguished wine. It is the signature of our "Pedregal" vineyard in San Antonio de las Minas, Guadalupe Valley. Medium intensity ruby red color, with predomination of ripe fruit aromas such as red cherry, blackcurrant, prune, combined with cinnamon and clove, mineral notes, and wet stone. Complex and intense. In the palate the wine's intense, big, full bodied, it confirms the ripe fruit, mineral and spices aromas, dark chocolate, and tobacco leaves. Powerful and elegant with mature and persistent tannins. It is ready to drink and can be kept up to 10 years or more.

FOOD PAIRING

Intense flavor dishes, greasy, elaborated food with fine herbs, mushrooms, bushmeat, lamb and steaks.

Recommended temperature of 17°

Do not decant.