



PIES DE TIERRA

VARIETALS

Syrah 60%, Tempranillo 40%

ORIGIN

San Antonio de las minas in Guadalupe Valley and Santo Tomás Valley

ENOLOGIST

Christoph Gaertner

AGEING

19 months un 10% new French oak barrel and it rest in bottle until its presentation.

TASTING NOTE

A wine to honor the work on the field, its people and the terroir. Shiny and dark ruby red with blue hues. Aromas of red fruits, cherry, vanilla, black currant, floral and spices note, black pepper, mint. Wine of great intensity and a lot of flavor, fresh, well balanced, long, full to the palate with fine and mature tannins. Elegant and powerful at the same time, complex with a long finish.

FOOD PAIRING

Very adaptable to food combinations, elaborated and well-seasoned appetizer, everything from the grill, medium to high intensity dishes, steaks.

Recommended temperature of 17°C

Do not decant