

LÚNEO 2016 | Red Nihe

VARIETALS

50% Mourvedre, 25% Cabernet, 25% Syrah

AGING

12 months in French and American oak.

PAIRINGS

Meat stews, stewed vegetables, white or red meats on the grill.

SERVING TEMPERATURE

57-60 °F

VINEYARD

Valle de Guadalupe.



TASTING NOTES

- Intense red garnet.
- Ripe fruits such as plum and blackcurrant, a herbaceous flare perfectly in harmony with the spices provided in its aging.
- Powerful, round tannin, voluminous sensation in the middle palate. Long and pleasant ending.

WINEMAKER

Jorge Maciel

