

# VÍA LÁCTEA 2018 | Red Nine

## **VARIETALS**

100% Merlot

# **AGING**

12 months in French and American oak.

## **PAIRINGS**

Grilled steak and lean meat cuts.

#### **SERVING TEMPERATURE**

57-60 °F

## **VINEYARD**

Baja California, México.



# **TASTING NOTES**

- High intensity red pomegranate color with violet reflections, clean and bright.
- Red fruits, plums, raisins and cassis; spices such as pepper, clove, fine wood, chestnuts, nuts and chocolate.
- Intense attack, fruity, spices, fine and silky tannins. Good balance; with a long and nice finish.

#### WINEMAKER

Jorge Maciel

