

Sombrero Blend



Wide, dynamic and evolving aromatic palette that elevates its expressive capacity as it opens in the glass. Notes of black cherries, blueberries, red pepper, fennel, mint, blue flowers, truffles and gravel. The palate is enjoyable, intense and round, with integrated acidity and soft tannins. The use of oak complements the attributes of the grapes. Bright purple red color with ruby reflections of medium intensity.

Winery: Huentala

Winemaker: José “Pepe” Galante

Varietal: Blend, 70% Cabernet Sauvignon, 30% Cabernet Franc

Vintage: 2017

Technical Notes:

pH: 3.71

Residual Sugar: 1.8 g/l

Aging: 9 months in oak barrels

Region: Gualtallary, Tupungato, Uco Valley

Province: Mendoza

Country: Argentina

Alcohol: 13.7%

Pairing Suggestions:

- Aged, hard cheeses
- Garlic parmesan oven-roasted asparagus
- Lentil and sausage stew

