

Vinyes Ocults Blend



Diverse, complex and evolving aromas. Mint, cinnamon, paprika, red pepper, beet, caramel, toast, coffee, plums, and fresh flowers are detected. Its entry into the mouth is soft with a sensation of sweetness, and becomes enhanced with vibrant acidity and well-ripened tannins. Its end is long and refreshing. Resplendent purple color with ruby highlights, it has a medium intensity and good clarity.

Winery: Vinyes Ocults

Winemaker: Tomás Stahringer

Varietal: Blend of Malbec, Cabernet Sauvignon, Cabernet Franc

Vintage: 2016

Technical Notes:

Aging: 12 months in French oak

Region: La Consulta, Tunuyán, Uco Valley

Province: Mendoza

Country: Argentina

Alcohol: 13.9%

Pairing Suggestions:

- Braised, barbecue pork shoulder
- Roasted lamb with herb sauce
- Eggplant parmesan with pasta and tomato sauce

