

FRONTERA

CABERNET SAUVIGNON MERLOT

- VALLE CENTRAL -

Best served with red meats, cheeses, seasoned dishes and pastas with spicy sauces.



· VARIETY 85% Cabernet Sauvignon / 15% Merlot.

· HARVEST 70% hand-picked during April.

· **SOIL** Alluvial and colluvial.

· AGING In stainless steel and epoxy concrete containers

for 4 months.

· COLOR Bright and intense ruby red.

· NOSE Fresh and fruity, black plums and vanilla.

• PALATE Soft tannins, harmonic and with good aftertaste.

