



FRONTERA SHIRAZ

· C E N T R A L V A L L E Y ·

Ideal to serve with red meat, cheese, dishes with curry or with spicy meals, such Asian or Latin cuisine.



· **VARIETY** 85% Shiraz /15% Cabernet Sauvignon.

· **HARVEST** 80% hand-picked during April.

· **SOIL** Alluvial and colluvial.

· **AGING** In stainless steel and epoxy concrete tanks for at least 2 months.

· **COLOR** Bright dark ruby red with violet hues.

· **NOSE** Black fruits, spices and vanilla aromas combined with oak.

· **PALATE** Round, tasty and full-bodied wine, with a long lasting taste.

