

## *Doscumbres Special Blend*

*A seductive and complex blend is born in our vineyard at the foot of the Tupungato and Tupungatito volcanoes. Two seemingly calm and contemplative volcanoes harbouring an intense flame feeding the upcoming future. Rising with the experience of age. They present themselves with a roar: Doscumbres, the soul of the Andes mountains.*



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### *Special Blend*

#### *Winemaking:*


Hand-harvested grapes with yields of six to seven tons per hectare. Fermented in stainless steel vessels to capture the varieties aromatic and bright fruit flavors.

Aged 14 months in oak barrels.

#### *Tasting notes:*

Dark cherry color with violet and red ruby tones. Nicely colored and well integrated legs. It has an initial medium intensity with vanilla and caramel notes from the barrel aging. Once opened, it expresses all the fruit aromas and flavors of the still young vine grapes, taking us to Gualtallary, where they were grown: plums, blackberries, blackcurrant, violets, orange peel, chocolate, mocha and tobacco perfumes initiate the palette of aromas

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followed by new fruit notes, now attracting the attention the red ones, such as strawberries and raspberries.

*Service:* 16° - 18° C.

#### *Food Affinities*

Great wine that, because of its origin, matches with all sorts of meats, grilled or with sauces, mushrooms, or pepper. It is also great companion for a full threecourse meal, from the starter to the dessert and eventhe final cigar