

GRAND CRU TINTO SAGRADA FAMILIA 2017



GRAPE VARIETIES:

17% CABERNET SAUVIGNON 35% CARMENERE 20% MALBEC 13% PETIT VERDOT 15% CABERNET FRANC

GRADE:

13.4% vol

TYPE OF SOIL:

Clay, sand and the compost granite

COLOUR:

Vibrant dark red

AROMA:

On the nose it is complex, fresh black cherries and red fruits predominate, complemented by soft notes of cedar and tobacco.

PALATE:

Unctuous, black fruit flavors stand out with a soft mineral character and sweet spices. Fresh acidity with fine and silky tannins.

KNOW THIS WINE BETTER

Caballo Loco Grand Cru Sagrada Familia, with an elegant and smooth structure, is a blend of Malbec, Cabernet Sauvignon, and Carménère, from the traditional Sagrada Familia Valley.

PAIRING:

Ideal to accompany stewed red meats such as silver, grilled or grilled meats such as steak, entrecote, entrails. Something spicy white meats like BBQ chicken or pork or with mustard sauce.

