



BRAND Vinos de los Muertos

WINE NAME Rojo Dulce

VARIETAL % Sweet Red Blend (Sangiovese, Nebbiolo, Cabernet Sauvignon, Merlot)

TASTING NOTES Crafted as a celebration of life and a reminder of our mortality, this 'Vino' melds dark and light into one. An altar of perfumed flowers and pronounced sweetness exhumes dark berries and spice into brighter spirits as it finishes smooth, lingering in remembrance.

> An slightly spicy, peppery wine saturated with juicy, red fruits like raspberry and plum with strong leather accents. A perfect wine for Sangria, just add fruit, ice, club soda and Triple Sec.

FOOD PAIRINGS Pair this casual, easy drinking wine with fresh red pasta sauces, BBQ, beef and pork dishes. Also great with burgers, pizza and nachos.



Technical Data

ALCOHOL 12.0%

BRIX AT HARVEST 23.5

RESIDUAL SUGAR 5.4%

PH 3.7

OAK None

TOAST None

MATURATION AGE None

COLOR brilliant red

BOUQUET dried red berries, plum, leather, light oak

TASTE spices, dark plums, red berries

SERVING TEMPERATURE 42°- 46°

Tasting Chart

