



- with a hint of -
CARMEL

ECCECTRIC

Signature Flavors

Composition:

Syrah, Bonarda, Tempranillo, and Merlot

Tasting Notes:

An original blend made from red grapes that give the wine an intense red color. On the palate, it reveals subtle sweet and caramelized notes reminiscent of crème brûlée, resulting from its brief contact with lightly toasted French oak. Well-bodied with a long, pleasant finish.

Pairing:

Perfect to pair soft cheeses, sweet-and-sour dishes, and light, airy desserts.

Technical Information:

Alcohol: 12.5%

Sugar: 12 g/l

Total Acidity: 5.5 g/l

Ideal Serving Temperature:

Serve between 10°C and 12°C.



A wine as wild as your imagination