



**CONCIERTO ENOLÓGICO**  
VITIVINÍCOLA

# PAUTA

2022 | *Red Wine*

## VARIETALS

16.6% Tempranillo,  
25% Cabernet Sauvignon,  
25% Merlot, 16.6% Barbera and  
16.6% Garnacha

## PAIRINGS

Grilled red meats, roasted or bathed in low-intensity sauce; cooked pasta cheeses, semi-mature cheeses. Roasted vegetable salad or vegetable stir-fry."

## SERVING TEMPERATURE

14 °C

## VINEYARD

Valle de Guadalupe.

## TASTING NOTES



Very bright with intense ruby red tones.



Blackberry, berry jam, fig, prune, raisin.



Tasted very fruity, very friendly to the palate. Tanins are a little bit stronger tannic acidity, but they complement each other well. Berry jam and fig very present.

## WINEMAKER

Armando Orozco.



# LMA

W I N E S

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