

VARIETALS

40% Grenache, 40% Carignan, 10% Zinfandel.

AGING

Fermentation in stainless steel at low temperature control, selected yeast.

PAIRINGS

Paella, cochinita pibil, chiles rellenos or Chiles en nogada.

SERVING TEMPERATURE

46-50 °F

VINEYARD

Valle de Guadalupe.

JAAK 2022 | Rosé Mine



TASTING NOTES

- Rose-salmon color with orange hues. Clean, clear, and bright.
- Medium intensity. Notes of peach, cantaloupe, strawberries and rose petals linger.
- Medium body with balanced acidity, with medium-long lasting, dry finish. Aftertaste confirms the presence of peach, cantaloupe and strawberry.

WINEMAKER

Victor Segura.

