



SIGNATURES EN BORDEAUX

Appellation: Bordeaux

Soil: clayey calcareous

Varietals: Merlot 70%
Cabernet Sauvignon 30%

Vinification: traditional in stainless steel tanks
with temperature control.

Aging: 12 months both in tanks and barrels

Tasting

The colour is ruby and limpid. The nose is fruity and fresh. In the mouth, it is velvety and round, with a good balance between tannins and acidity. Smooth and pleasant wine.

Serving conditions: Room temperature (19°)

Pairings: With starters, light meat, or red meat.

Origin

A commitment of quality: Carefully selected from our best terroirs to make blends that are typical of the Bordeaux region. The wine is fleshy, fine and ripe. Signatures is our brand to match the expectations of younger consumers, with a modern design and style.

