

Forajidos Pacific Blend



Technical Details

- **Appellation:** D.O. Casablanca Valley
- **Alcohol:** 14% vol
- **Varieties:** Syrah, Malbec
- **Serving temperature:** 44 - 57° F
- **Sustainable Farming**

Winemaking

- **Fermentation:** Vinification began with a 3-day pre-fermentation cold maceration at 5°-7°C followed by fermentation in stainless steel tanks with commercial yeasts over the course of approximately 7 days at 26°-28°C, depending on the density. The process continued with a post-fermentation maceration of up to 4 days, determined by tastings.

Tasting Notes

- **Appearance:** Beautiful red in colour.
- **Nose:** The nose presents floral notes and very intense aromas of black fruit.
- **Palate:** The palate has very good structure with smooth tannins and acidity that lends freshness and a long finish.

Pairing

- Red meats, pastas with well-seasoned sauces, and aged cheeses.