

Emeve Cabernet Sauvignon

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Cabernet Sauvignon

ALCOHOL BY VOLUME: 13.9%

AGING: 12 months in new French oak barrels

THE STORY

Emevé was conceived by Mr. Mario Villarreal's interest of breaking into the wine industry. His passion for wine is what motivated him to go into viticulture and made him start planting grapes in his ranch, that's located in Valle de Guadalupe. In 2004 Mario planted 12.5 grapevines and in 2005 he planted three more. Then in 2006 he added another six, and that harvest was the one that gave him his first production of wine, one that was reserved exclusively for personal consumption and wasn't sold to the public. Nowadays the vineyard has 15 acres of crops, with different varieties of grapes: Cabernet Sauvignon, Merlot, Shiraz, Cabernet Franc, Tempranillo, Malbec and Chardonnay; and the annual production are 60,000 bottles of wine.

THE ADJECTIVES

AROMAS / FLAVORS: Berries, with hints of cacao and spices

MOUTHFEEL: Full bodied flavor, with soft acidity and tannins

THE SELLING POINTS

PAIRINGS: Stews, pastas, strong flavored dishes with spices, and with grilled meats.

