

Guaname Pajaro Azul

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

APPELLATION: Guanajuato

CEPAGE: 40% Malbec, 25% Tempranillo, 18% Cabernet Sauvignon, 17% Syrah

WINEMAKING: Traditional vinification, 14 months aged in french oak exclusively.

AGING: 14 months in French oak

THE STORY

Guanamé is a family winery founded in 2011. The third and fourth generation of farmers and ranchers of Pájaro Azul, great wine lovers, saw that the characteristics of the land and the microclimate of the area, were suitable for the cultivation of the vine, at 1800m high, were planted the first vines, Syrah.

The vineyards feed its fertile lands and composts prepared on the same ranch with the waste of wine and agricultural production.

Winemaker Laura Zamora is the first Mexican woman winemaker with more than 45 years of experience in the world of wine and 38 years working at Bodegas de Santo Tomás, Ensenada B.C. in the oenology and production department. In 2017, she founded her own family winery Casa Zamora.

THE SELLING POINTS

PAIRINGS: Risotto, dark chocolate, grilled vegetables, lean meats.

