FRONTERA

CABERNET SAUVIGNON MERLOT

Pairs well with zesty appetizers, hearty pastas, and

VALLEY >

CENTRAL



NCHAY TORO

grilled meats. • VARIETY 85% Cabernet Sauvignon / 15% Merlot. • HARVEST 40% hand-picked during April. • SOIL Alluvial and colluvial. • AGING In stainless steel and epoxy concrete containers for 4 months. • COLOR Bright and intense ruby red. • NOSE Dark berries and cocoa which carry over to the palate and are rounded out with milo but sexy tannins.

Soft tannins, harmonic and with good aftertaste.

< TASTING NOTES >

· PALATE

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