

Profile

dry + meaty + peppercorn + smoke + integrated tannins

BRAND D.H. Lescombes

WINE NAME Cabernet Sauvignon

VARIETAL 100% Cabernet Sauvignon

VINTAGE 2014

APPELLATION New Mexico

TASTING NOTES Look out, wine connoisseurs, D.H. Lescombes New Mexico Cabernet Sauvignon can hold its own! Velvety and luscious with a dynamic nose of smoke, meat and hints of fruit, with a rugged flavor profile marked by sturdy tannins that soften as the wine has a chance to breathe. Flavors include brandy and fresh ground peppercorn with meaty notes. Although young for the moment, this wine has excellent aging potential and is a wine to get truly excited about laying down in your cellar.

FOOD PAIRINGS This excellent red wine is a perfect match for herb-rubbed red meats and foods with a high fat content, like prime rib, roast, ribeye, chicken picado and milk chocolate for dessert.



Technical Data

ALCOHOL 15%

RESIDUAL SUGAR 0.1%

TA 5.8

PH 3.77

OAK French

TOAST Medium to heavy toast

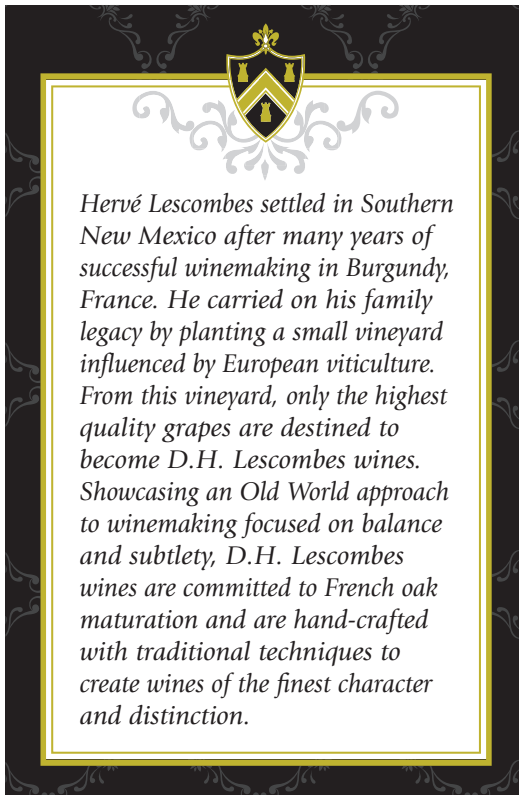
MATURATION AGE 2.5 to 3 years

COLOR Garnet

BOUQUET Smoke, salami, and light fruit undertones

TASTE Tannic meaty notes with peppercorn

SERVING TEMP 65° - 68°



Tasting Chart

