



ESCOMBES

CABERNET SAUVIGNON New Mexico

| Profile | |
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| dry + cranberry + rustic + light cocoa + subtle earth | |
| BRAND | D.H. Lescombes 6•3•1 Signature Series |
| WINE NAME | Cabernet Sauvignon |
| VARIETAL | Cabernet Sauvignon |
| VINTAGE | 2019 |
| APPELLATION | New Mexico |
| TASTING NOTES | This dynamic Cabernet offers fresh cranberry on the nose with a touch of ripe black currant and light earth. On the palate, you'll find a bit more of a rustic tone to the fruit, yet not overpowering, alongside light cocoa and just the slightest touch of earth. Elegant tannins intermingle nicely with light toast and superb acidity to keep everything in ideal balance. |
| EOOD DAIDINICS | Accentuate the fruit flavors in this wine by pairing with burgers, steaks, ribs |

FOOD PAIRINGS Accentuate the fruit flavors in this wine by pairing with burgers, steaks, ribs, lamb shank, pot roast, game, rich stews, and other flavorful red meats.

Technical Data

Signature Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

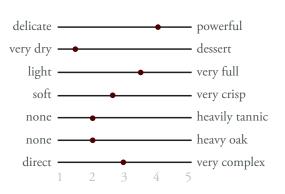
Our 6-3-1 Signature Series is devoted to our most important constant—our passion to craft a variety of quality wines for enjoyment with friends and family. These signature blends and varietals offer a unique, approachable take on winemaking and are sure to become favorites.

A WINEMAKING LEGACY

hnical Data ALCOHOL 13.7% RESIDUAL SUGAR .52% TA 5.8 PH 4.03 OAK French TOAST Medium-plus MATURATION AGE 1 month COLOR Ruby BOUQUET cranberry, black currant, light earth TASTE rustic berry, light cocoa, subtle earth SERVING TEMP 60°- 65°

Lasting Ch

INTENSITY SWEETNESS BODY ACIDITY TANNINS OAK COMPLEXITY



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