

## Profile

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.

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

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°



## 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

## Tasting Chart

