

Profile

off-dry + medium-bodied + chocolate + cherry + pepper

BRAND D.H. Lescombes

WINE NAME Limited Release Mourvèdre

VARIETAL Mourvèdre

VINTAGE 2016

APPELLATION New Mexico

TASTING NOTES Our Mourvèdre is a smooth, medium-bodied, tawny red wine that thrives in our dry, New Mexico heat and sunshine. This wine boasts a lovely nose layered with rich aromas of chocolate, cherry cordial, and light leather. A moderate presence of oak enhances flavors of raspberry, vibrant cherry, and cranberry with hints of vanilla and pepper. Very light tannin are most noticeable in the finish. This is a pleasant, easy-drinking wine that leans toward dry.

FOOD PAIRINGS Pair with Italian food and fruity jams.



Technical Data

ALCOHOL	15.2%
RESIDUAL SUGAR	1.2%
TA	6.1
PH	3.52
OAK	French
TOAST	Medium Heavy
MATURATION AGE	24 Months
COLOR	Medium brick red
BOUQUET	Cherry cordial, chocolate, leather
TASTE	Raspberry, vibrant cherry, vanilla, pepper
SERVING TEMP	60° - 65°



Limited Release

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 Limited Release Series is the pinnacle of Lescombes family winemaking. Our very best varietals are carefully handcrafted in small batches to create excellent wines capable of long-term cellar aging. Each is French oak matured for a minimum of two years.

A WINEMAKING LEGACY

Tasting Chart

