



## 2015 La Vaquera

*Guadalupe Valley, Baja California, Mexico*

### **The Wine:**

This fanciful Red Blend is made primarily of Tempranillo and old vine Grenache, with touches of Syrah and Cabernet Sauvignon. All of the fruit was hand harvested from the nearby Valley of San Vicente and fermented in 40 year old refurbished concrete vats on the historical Formex Ibarra property in Guadalupe Valley. This supple, young blend has very little contact with oak . . . Just enough to lend a little spice to this fresh and versatile ensemble.

### **In Wine We Lust:**

The winemaker, Sitara, locally known as “Baja Valley Girl,” has been making wine in the Guadalupe Valley since 2012. She began by making wine on her back porch, using a spare bedroom to age the wines in barrel, and selling the wine from her front porch tasting bar. All of the wines produced by Sitara are lovingly crafted, friendly and approachable.

### **Tasting Notes:**

**Color:** Ruby with a touch of violet.

**Aromas:** Hibiscus, tamarind, candied cherry, white pepper

**Flavors and Textures:** Bright and food friendly with well-integrated tannins.

Look for cherry, tamarind and red plum.

**Food Pairing:** Steak salad, smoked Marlin, Veal Piccata, Tacos al Pastor, paella.

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