

TAGUA TAGUA

FAMILY RESERVE CABERNET SAUVIGNON

WINEMAKER'S NOTE

The nose is lively with fruit, cassis and chocolate notes. The palate is a medley of plums and berries, with the time spent in barrel providing a well defined mouthfeel. The tannins are elegant and balanced, with medium acidity and a long finish.

FOOD PAIRING

Beef entree or Wild Boar with Sauteed Potatoes.



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