

VINOS GUANAME - The vineyard began with a small *muscat* plantation in the family's backyard at the Pájaro Azul ranch; a ranch dedicated to the production of milk and its own agriculture to feed the cattle; This small vine growing space during harvest season was a gift to neighbors, family and friends; until one day the idea of working the grape for its essential function: WINE PRODUCTION.

This is how the muscatel grape wine was born, being a sweet wine, late harvest in its beginning and the first years of the vineyard, not yet compared on how interesting and wide the world of wines was, the family is advised to study the land and climate of the land since everything is favorable for certain types of grapes, the planting of a few hectares of Syrah begins in 2011.

As it develops well and grows, absorbing all the nutrients and minerals from the rich land, a part of it is transformed into the vineyard, planting in 2012 malbec, merlot, tempranillo. In 2014 we had our first bottle of red, the Syrah 2014. From then on, the vineyard continues to grow steadily and the wines have reach nationwide being 2020 the year to expand overseas.





MERLOT

LABEL NAME GUANAME

CATEGORY MERLOT 100%

WINE VINTAGE 2018

VINEYARDS PAJARO AZUL, VALLE DE JARAL DE BERRIOS, SAN FELIPE GUANAJUATO, MEXICO.

AGED 10 MONTHS, FRENCH AND AMERICAN OAK BARREL

PAIRING RED MEAT, PORK, LAMB, MATURE CHEESES.

DRINKING TEMPERATURE: 16° - 18°

SOMMELIER NOTES

VIEW Ruby red color, clean and bright, high layer

SMELL High aromatic intensity: Plum, Ripe Strawberry, Roasted Nuts, Licorice, Roasted Coffee and Fine Spices

TASTE Powerful, round attack, warm alcohol, medium body, unctuous, toasted aftertaste.





SYRAH

LABEL NAME GUANAME

CATEGORY SYRAH 100%

WINE VINTAGE 2018

VINEYARDS PAJARO AZUL, VALLE DE JARAL DE BERRIOS, SAN FELIPE GUANAJUATO, MEXICO.

AGED 10 MONTHS, FRENCH HUNGARIAN AND AMERICAN OAK BARREL

PAIRING ROASTED VEGETABLES, FINE MEATS, DELICACES & DISHES WITH A SWEET ATTITUDE.

DRINKING TEMPERATURE: 16° - 18°

SOMMELIER NOTES

VIEW Garnet red color, bright and clean, clay rim, middle layer.

SMELL Red fruits, compote, pepper, vanilla, woods, tobacco.

TASTE Excellent acidity, steady in the mouth, balanced, medium body





TEMPRANILLO

LABEL NAME GUANAME

CATEGORY TEMPRANILLO 100%

WINE VINTAGE 2018

VINEYARDS PAJARO AZUL, VALLE DE JARAL DE BERRIOS, SAN FELIPE GUANAJUATO, MEXICO.

AGED 12 MONTHS, FRENCH AND AMERICAN OAK BARREL

PAIRING PIZZA , PASTA, PAELLA.

DRINKING TEMPERATURE: 16° - 18°

SOMMELIER NOTES

VIEW Garnet red color, clean and bright, ruby rim, medium-low layer

SMELL Strawberry, Raspberry Flower, Pepper, Plum, Caramel.

TASTE Medium reach, balanced, medium-high acidity, good aftertaste



MALBEC

LABEL NAME GUANAME

CATEGORY MALBEC 100%

WINE VINTAGE 2017

VINEYARDS PAJARO AZUL, VALLE DE JARAL DE BERRIOS, SAN FELIPE GUANAJUATO, MEXICO.

AGED 12 MONTHS, FRENCH AND AMERICAN OAK BARREL

PAIRING MEAT , PASTA.

DRINKING TEMPERATURE: 16° - 18°

SOMMELIER NOTES

VIEW High layer, deep violet red intense and bright.

SMELL Scent of currant, plum and liquorice

TASTE Good notes of honey and ripe strawberry





ROSADO

LABEL NAME GUANAME

CATEGORY MERLOT 50%, 25%
MALBEC, 25% TEMPRANILLO

WINE VINTAGE 2019

VINEYARDS PAJARO AZUL, VALLE DE
JARAL DE BERRIOS, SAN FELIPE
GUANAJUATO, MEXICO.

AGED 10 MONTHS, FRENCH AND
AMERICAN OAK BAREL

PAIRING SEAFOOD , SUSHI.

DRINKING TEMPERATURE: 8° - 10°

SOMMELIER NOTES

VIEW Salmon Color, Bright, Steely
Trim

SMELL Fruit character: Peach,
Strawberry, Grapefruit peel, guava,
citrus, butter, anise.

TASTE Fresh reach, medium acidity,
round, with good permanence in the
mouth and pleasant aftertaste