



LONGORIA 2020 BLUES CUVÉE

INSPIRATION

Our proprietary red wine blend pays tribute to America's great music genre, the Blues.

WINEMAKING

This year's Blues is a composition of three classic Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. They were fermented separately and aged for 21 months before being blended, filtered, and bottled in August of 2022.

THE WINE

The wine shows a dark ruby color. The bouquet greets you with a big note of blueberries and blackberries intermingling with cedar and anise. Supporting notes of green olive and cigar box counterbalance the fruit. On the palate, structured tannins carry through flavors of plums and black cherries with a hint of coffee. It is approachable now but will benefit from more time in the bottle. If drinking young, decanting is recommended.

FOOD PAIRINGS

Classic: Steak au Poivre (Peppercorn Steak)

Vegetarian: Stuffed bell peppers

Unique: Peruvian Lomo Saltado

Composition: Cabernet Sauvignon (64%), Petit Verdot (5%), Cabernet Franc (31%)

Production: 83 cases

Alc.: 14.6%

pH: 3.60

TA: 0.65g/100ml

Cellaring potential: 5-7 yrs

Bottled: August 2022

Retail price: \$39.00

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