



**OVEJA NEGRA
RESERVA
SAUVIGNON BLANC/CARMENÉRE
2014**

“Dried peach, pear skin, lemon oil and jasmine on the perfumed nose. Fleshy and dry, showing a refreshingly bitter edge to its fresh citrus and orchard fruit flavors. Finishes with good energy and echoing lemon and floral notes. Yes, that's the correct blend; the Carménère is quickly pressed free-run juice, and thus white in color.”

Josh Reynolds, Vinous
June 2015

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