



2015 Dulce Zinfandel Dessert Wine

The wine name: Dulce

Dulce is Spanish for sweet. This dessert wine is made in the traditional port style by fortifying the must with high quality brandy at just the right time during fermentation. This ensures a well-balanced combination of acidity and sweetness.

Appellation: Central Coast

The Central Coast appellation is a wine region that spans the Southern San Francisco Bay to the northern part of Santa Barbara. This region has a characteristic warm Mediterranean climate with some very cool evening periods affected by its mountain passes leading to the Pacific Ocean. This warm weather and fertile land let the vines mature slowly and impart the grapes with maximum flavors, sugars, acids and the necessary components that make up this beautiful VINO VARGAS wine.

Grape Varietal: Zinfandel

Zinfandel is one of the most popular wine grapes in the US and especially in California. With its classic blackberry, anise and pepper notes it forms the foundation of many great wines and this Dulce dessert wine. Originally from Croatia and Italy, Zinfandel is genetically the same as Primitivo (Italy) and Crljenak Kaštelanski (Croatia).

Source: Single vineyard

This wine is made from grapes that were harvested by hand at the break of day. The grapes come from a single vineyard to ensure maximum flavor, consistency and authenticity.

Visual: Dark and inky with a beautiful purple color.

Aroma: Enjoy jammy blackberry notes with a hint of black pepper and spice.

Taste:

Full and luscious with sweet blackberry and dark cherry flavors, with a silky-smooth finish.

Barrel: 100% Stainless Steel

Dulce was made in stainless steel and is reminiscent of a young port that is ready to drink.

Pairings:

The wine pairs excellently with chocolate, strong cheeses or on its own as an aperitif.