



QUITO 2011



LONDRES 2015



CHINA 2016



HONG KONG 2017



# PARADOJA

GRAPE VARIETY: CABERNET SAUVIGNON - MALBEC

MATURITY:  
18 months in Oak Barrel.

COUNTRY - REGION:  
San Miguel del Morro, Guayas, Ecuador  
Chalky Soil

DATA ANALYSIS:

Alcohol 20° C % v/v:	14.00
Reducing Sugar g/l:	0.90 g/l
Volatile Acetic acid g/l:	0.40 g/l
TOTAL Tartaric acid g/l :	5.36 g/l
FREE SO2 mg/l:	47 mg/l
TOTAL SO2 mg/l:	89 mg/l

## DESCRIPTION:

**SIGHT:** Bright and intense ruby red tones with violet hues.

**AROMA:** Fruity aromas that reminds us of plums with hints of vanilla, coffee, and coconut as well.

**TASTE:** Round with smooth tannins that make it powerful and balanced and with a persistent memory in mouth.

[www.doshemisferios.com](http://www.doshemisferios.com)

