dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Sauvignon Blanc 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
The wine undergoes maceration in contact with the lees for six months in stainless steel tanks and is clarified through racking before bottling.

TASTING NOTES

A beautiful straw-yellow hue with golden reflections, bright and elegant. It offers fresh aromas with notes of Eureka lemon, pineapple, tangerine, and white peach, complemented by delicate floral fragrances such as magnolia and orange blossom. On the palate, you'll find hints of caramelized citrus, followed by a persistent floral finish that leaves a fresh and harmonious sensation.

PAIRING

Perfect with fish and seafood, whether in carpaccio or ceviche, as well as pasta with creamy sauces, seafood pasta, mussels "à la marinière," and fresh oysters.

VARIETALS
100% Sauvignon Blanc

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
3408 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Mosaico Blanco 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
The wine undergoes maceration in contact with the lees for 6 months in stainless steel tanks and is clarified through racking before bottling.

TASTING NOTES

With an attractive straw-yellow hue and greenish reflections, it is bright and fresh. Vibrant aromas of citrus, peach, pineapple, and apple are complemented by subtle notes of white flowers, adding elegance and freshness. Expressive flavors of pineapple and passion fruit, with a hint of green peppers that enhance its character and balance.

PAIRING

Ideal for fish and seafood, whether in carpaccio or ceviche.

VARIETALS
60% Sauvignon Blanc · 25% Semillon · 14% Muscat

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
3145 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Chenin Blanc 2023

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
The wine undergoes maceration in contact with the lees for 6 months in stainless steel tanks and is clarified through racking before bottling.

TASTING NOTES

Our Chenin Blanc displays an attractive light yellow hue, bright and luminous. Fresh aromas with notes of citrus, passion fruit, starfruit, and pineapple, complemented by a subtle touch of licorice that adds depth. Enveloping flavors of juicy peach, tropical pineapple, and a delicate hint of vanilla provide balance and a silky texture.

PAIRING

Ideal for fish and seafood, fresh cheeses, and salads.

VARIETALS
100% Chenin Blanc

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
2864 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Semillon 2021

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
The wine undergoes maceration in contact with the lees for 6 months in stainless steel tanks and is clarified through racking before bottling.

TASTING NOTES

With a beautiful light yellow hue, bright and refreshing. Fresh and fruity aromas with notes of green apple, green peppers, and peach, offering a balance between freshness and smoothness. Vibrant entry with hints of citrus and white flowers, leaving a light and aromatic sensation on the palate.

PAIRING

Ideal for dishes with grilled fish, grilled salmon, herb-infused chicken, or pastas with mushrooms or spinach.

VARIETALS
100% Semillon

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
5 years

PRODUCTION
1240 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Chardonnay 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
Malolactic fermentation takes place, followed by aging for 6 months in cold stainless steel tanks in contact with the lees for stabilization.
The wine is then aged for 6 months in second-use French oak barrels.
Clarification is achieved through racking.

TASTING NOTES

Golden, bright, and crystalline, reflecting its elegance and freshness. Enveloping aromas of citrus such as orange, delicate notes of orange blossom, and a subtle hint of vanilla and butter, adding warmth and smoothness. Juicy flavors of orange, pineapple, and peach, complemented by a subtle note of vanilla, giving a silky and balanced finish.

PAIRING

White fish tiradito with mint and dill, crème brûlée dessert, and/or fettuccine pasta.

VARIETALS
100% Chardonnay

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
455 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Moscato Giallo 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting at dawn, followed by cold fermentation in stainless steel tanks.
Malolactic fermentation and aging for 6 months in stainless steel tanks at low temperatures, in contact with its lees for stabilization.

TASTING NOTES

In this wine, we find bright lemon-yellow tones.
It has a medium-high intensity reminiscent of yellow lemon, tropical fruits such as kiwi and lychee, and white flowers like orange blossom.
On the palate, it presents a light alcohol content, with a moderate aftertaste featuring notes of yellow lemon, kiwi, and chamomile.

PAIRING

Perfect to pair with dishes such as charcoal-grilled oysters, buttered lobster, and pasta with mussels.

VARIETALS
100% Moscato Giallo

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
998 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Rosé 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting at dawn, followed by a short maceration in contact with the skins for 24 hours. Cold fermentation in stainless steel tanks. Malolactic fermentation and aging for 6 months in cold stainless steel tanks in contact with its lees for stabilization.

TASTING NOTES

We can find bright and crystalline salmon tones.
With medium aromatic intensity, featuring notes of currant, strawberries, and even floral hints of geranium.
On the palate, the flavors confirm the aromas, resulting in a well-balanced wine with pleasant acidity and a refreshing finish.

PAIRING

Perfect to pair with shrimp pasta, smoked salmon in a tangy red berry sauce, crab pâté toasts, and even lentil hummus.

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VARIETALS
50% Tempranillo · 50% Syrah · 10% Cabernet Franc

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
2427 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Espumoso Rosé 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

Dos Búhos has created a Sparkling Rosé Brut.
Its salmon-pink color comes from a blend of Syrah, Tempranillo, and Cabernet Franc.
Short maceration in contact with the skins for less than 24 hours.
Made using the traditional Champenoise method, it remained in contact with its lees for 9 months.

TASTING NOTES

This wine has a beautiful salmon-pink hue with copper highlights.
On the nose, it reveals delightful aromas of fresh strawberries, peach, red apple, and delicate rose petals.
On the palate, we find flavors of strawberries, roses, and cranberries, with a citrus touch of grapefruit and a bright acidity.

PAIRING

Ideal to pair with desserts such as strawberries with chocolate, smoked peaches with Camembert cheese, or even Linguine pasta with beetroot or tuna sashimi.

VARIETALS
50% Tempranillo · 50% Syrah · 10% Cabernet Franc

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
5313 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Espumoso Blanco 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvests at dawn of our Moscato Giallo grapes.
Produced using the traditional Champenoise method, aged on its lees for 9 months.

TASTING NOTES

We find lemon yellow tones, bright, crystalline, and clean.
It has a medium-high intensity where we appreciate citrus notes of lemon, tropical fruits like starfruit, kiwi, and white melon.
On the palate, we detect lemon zest, green pear, dehydrated pineapple, and dehydrated grapes.

PAIRING

Ideal to pair with appetizers such as fish canapés or green salads with grapes, kiwis, and pineapple, white fish with fine herbs, or even desserts like panna cotta with tropical fruits.

VARIETALS
100% Moscato Giallo

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
1200 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Espontáneo Pet-Nat 2023

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
Malolactic fermentation occurs, and the wine is aged for 6 months in cold stainless steel tanks in contact with its lees for stabilization.
An ancestral method is used, initiating a second fermentation in the bottle, resulting in our Pet Nat with bubbles.

TASTING NOTES

With a light golden yellow color, reflecting gold and amber, the wine offers intense and expressive aromas with notes of exotic fruits such as lychee, kiwi, yellow and white peach, starfruit, and pineapple, accompanied by a subtle hint of orange blossom. On the palate, it is vibrant and citrusy, evolving into enveloping flavors of caramel, honey, acacia flower, and crystallized lemon.

PAIRING

Perfect to pair with fish ceviche with mango, golden sashimi with ginger and lime blossom, vegetable tempura, battered shrimp, and lemon tiramisu.

VARIETALS
100% Moscato Giallo

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
2600 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Espontáneo Anaranjado 2023

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold fermentation in stainless steel tanks.
Alcoholic fermentation with native yeasts takes place in stainless steel tanks.
Maceration lasts for 6 months in stainless steel tanks with skins and seeds.
Aging occurs in second-use French oak barrels for 12 months on its lees.
Clarification is achieved through racking.

TASTING NOTES

With a beautiful orange hue and ochre reflections, it presents delicate aromas of crystallized Japanese orange, accompanied by citrus notes, magnolia flower, and a subtle hint of honey. It has a dry character that highlights the citrus, but with the juiciness of a freshly bitten mandarin directly from the tree. Its persistence on the palate is exceptional.

PAIRING

Ideal for Japanese cuisine, fish sushi, sashimi, or tempura-fried dishes. It has enough character to pair with savory dishes, and it goes wonderfully with paella.

VARIETALS
100% Moscato Giallo

WINE PROFILE
12.5% Alcohol

SERVING TEMPERATURE
8° to 12°C

RECOMMENDED AGING
3 years

PRODUCTION
1274 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Mosaico 2022

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours, with manual pumpovers three times a day to extract maximum flavor and color.
After fermentation, we leave the wine in post-fermentation maceration for 7 days to achieve greater complexity.
Finally, it ages for 12 months in first-use French oak barrels, refining through a natural clarification process by racking.

TASTING NOTES

This wine has a red-violet hue with enveloping aromas of apple, raspberry, and blueberry, complemented by subtle spicy notes of clove and cinnamon, and a delightful touch of dark chocolate. It has intense flavors of spices, wood, and black fruits, with a slight smoky note that adds depth and character.

PAIRING

BBQ ribs, grilled sea bass, cold cuts pizza, and it can even be paired with apple strudel.

VARIETALS
50% Tempranillo · 50% Syrah

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
5387 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Tempranillo 2021

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We perform manual harvesting in the early morning, followed by cold maceration for 24 hours, with manual punchdowns three times a day to extract maximum flavor and color. After fermentation, the wine is left in post-fermentation maceration for 7 days to achieve greater complexity. Finally, it ages for 12 months in new American oak barrels, refining through a natural clarification process by racking.

TASTING NOTES

It has beautiful purple tones, clean and bright.
With delightful aromas of red fruits such as cherry, blueberry, pomegranate, flowers like hibiscus and violet, we can also find spicy notes like black pepper and clove, finishing with oak notes such as bitter chocolate, smoke, and leather.
On the palate, we can confirm its aromatic complexity, highlighting hibiscus, cherry, and bitter chocolate.

PAIRING

This wine is perfect to pair with dishes such as confit duck with a red fruit sauce, crispy cochinita pibil tacos with purple onion, smoked pork in hibiscus sauce, or BBQ ribs.

VARIETALS
100% Tempranillo

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
4523 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Tempranillo 2020

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by a cold maceration for 24 hours. This is followed by manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine undergoes post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, refining naturally through racking clarification.

TASTING NOTES

Our Tempranillo showcases intense plum tones with violet hues.
It offers enveloping aromas of blackberry, purple plum, and fig, complemented by subtle notes of damp earth, rosemary, and a hint of cocoa.
On the palate, juicy cherry and blackberry flavors harmonize beautifully with dried plum and a light touch of oak.

PAIRING

Perfect for grilled red meats, red enchiladas, cochinita pibil, duck with guajillo sauce, and even a chocolate mousse.

VARIETALS
100% Tempranillo

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
571 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Grenache 2020

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours. The must undergoes manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine remains in post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, refining naturally through racking.

TASTING NOTES

Our Grenache displays a garnet hue with ruby reflections and medium intensity. Pleasant aromas of red fruits such as cherry and dried strawberry, complemented by delicate notes of violet, rose, and hibiscus.
Fresh and vibrant on the palate, with youthful red fruit flavors, raspberry, and a subtle herbal touch.

PAIRING

Perfect with cured meats and charcuterie, tuna with guajillo and ancho chili sauce, or salmon with hibiscus reduction. Also pairs wonderfully with chocolate or red fruit desserts.

VARIETALS
100% Grenache

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
840 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Cabernet Sauvignon 2021

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours. The must undergoes manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine remains in post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, refining naturally through racking.

TASTING NOTES

Our Cabernet Sauvignon presents an attractive deep plum-violet hue with cherry-red highlights.
It offers enveloping aromas of coconut, cinnamon, blackberry, and black cherry, complemented by hints of plum, cassis, and a touch of vanilla.
On the palate, it has youthful, vibrant tannins with an astringent texture. Flavors of black cherry, cassis, and blackberry stand out, accompanied by vegetal nuances and a subtle herbal touch.

PAIRING

Perfect with mole negro, huitlacoche, charcoal-grilled meats, and aged cheeses like Comté. Also pairs beautifully with dark chocolate desserts or creamy coffee-based treats.

VARIETALS
100% Cabernet Sauvignon

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
840 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Cabernet Franc 2021

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours. The must undergoes manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine remains in post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, refining naturally through racking.

TASTING NOTES

This wine showcases beautiful intense violet and red hues.
Fresh aromas of mint and dried leaves, with earthy notes of damp soil. Subtle hints of green pepper, caramelized strawberry in balsamic, coffee, and a sweet touch of tobacco are also present.
A harmonious combination of black and red fruits that evolves into spices and delicate toasted notes.

PAIRING

Perfect for slow-cooked meats, chili-based sauces with wine reduction, charcoal-grilled cuts, and fire-roasted vegetables and seafood.

VARIETALS
100% Cabernet Franc

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
840 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Aglianico 2021

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours. The must undergoes manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine remains in post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, refining naturally through racking.

TASTING NOTES

With a distinctive violet hue and deep purple intensity.
Seductive aromas of blueberry, truffle, and plum, intertwined with notes of incense, black raspberry, and a subtle hint of cocoa.
On the palate, it is vibrant and astringent, with a pronounced presence of black fruits, spices, and elegant toasted nuances.

PAIRING

Perfect for charcoal-grilled meats, wine reduction sauces, and fire-grilled seafood with chili-based sauces.

VARIETALS
100% Aglianico

WINE PROFILE
13.5% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
586 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

Selección Especial 2020

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

We carry out manual harvesting in the early morning, followed by cold maceration for 24 hours. The must undergoes manual pump-overs three times a day to extract maximum flavor and color.
After fermentation, the wine remains in post-fermentative maceration for 7 days to achieve greater complexity.
Finally, it is aged for 24 months in first-use French oak barrels, naturally refining through racking.

TASTING NOTES

This wine showcases a bright purple hue with deep violet reflections.
Intense aromas of plum and blackberry, complemented by notes of chocolate, coffee, black pepper, blackcurrant, and dried cranberries.
On the palate, it offers enveloping and long-lasting toasted notes of coffee and cocoa, followed by a persistent presence of candied black fruits, such as blackberry and cassis.

PAIRING

Perfect for charcoal-grilled cuts, game meats, lamb, sea bass in morel sauce, black mole, chocolate lava cake, and coffee ice cream.

VARIETALS
33.33% Aglianico · 33.33% Cabernet Franc · 33.33% Cabernet Sauvignon

WINE PROFILE
13% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
893 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Montepulciano

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

For this wine, we follow a traditional fortification process by adding grappa before the must finishes fermentation, preserving the residual sugar characteristic of this wine style.
We hand-harvest in the early morning.
Aged for 2 years in first-use Hungarian oak barrels.

TASTING NOTES

A deep ruby-red hue with bright copper reflections.
Aromas of caramel, dark chocolate, vanilla, anise, blackberry, and plum jam, along with floral hints of roses and violets.
On the palate, it is sweet, with flavors of caramel and black fruit preserves.

PAIRING

Traditionally enjoyed with desserts like tiramisu or crème brûlée. For a unique experience, it pairs beautifully with dishes like enmoladas, pipián, or even aged cheeses for a delightful contrast.

VARIETALS
100% Montepulciano

WINE PROFILE
14% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
7 years

PRODUCTION
285 bottles

PACKAGING

Amber bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Vin d'Orange Amères

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

A bitter wine inspired by the style of southern France, ideal as a digestif to extend the after-dinner conversation and savor every moment.
Crafted from our rosé wine, macerated with oranges for three months, and fortified with a touch of vodka.

TASTING NOTES

An elegant salmon-rose hue with orange reflections, evoking the warmth of sunset.
Fresh and vibrant citrus aromas, featuring notes of orange and grapefruit, accompanied by a subtle floral hint that adds delicacy and balance.
Intense and refreshing flavors, marked by the liveliness of bitter citrus. Its dry and bright profile envelops the palate, leaving a fresh and persistent sensation that invites continued enjoyment.

PAIRING

Perfect for crafting cocktails like a spritz, pairing with oyster and seafood platters, or even a red berry parfait.

WINE PROFILE
14% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
526 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO

1524 Vermouth

San Miguel de Allende, Guanajuato, México.
Valle de la Independencia.



WINEMAKING PROCESS

Made from our Tempranillo red wine base, macerated with 32 spices during fermentation for 15 days.
It is then aged in second-use French oak barrels.

TASTING NOTES

A brilliant, clean, and crisp ruby-red hue.
Intense spiced aromas such as star anise, clove, wormwood, and cinnamon.
On the palate, a blend of spices and fruitiness unfolds, featuring notes of cherry, hibiscus, blackberry, cinnamon, cardamom, black pepper, clove, and anise.

PAIRING

Ideal for Negroni preparation, though traditionally enjoyed as a digestif served over ice with an orange peel.

WINE PROFILE
14% Alcohol

SERVING TEMPERATURE
15° to 17°C

RECOMMENDED AGING
5 years

PRODUCTION
420 bottles

PACKAGING

Transparent bottle 750ml – Agglomerated cork – Box of 12 bottles.