



**DEL RIO  
Claret  
2006**

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The nose starts with intense aromas of figs and raisins and finishes with a subtle perfume of tobacco. On the palate, this full-bodied wine shows supple tannins and finishes with a pleasant cedar flavor.

Well balanced, the 2006 Claret can be enjoyed now or aged for up to 5 years. Pair with cheddar and other hard cheeses, grilled lamb, vegetables, filet mignon, duck, roast beef, pasta with marinara sauce and other hearty dishes.

Blended with:

50% Cabernet Sauvignon, 33% Merlot,  
11% Malbec & 6% Cabernet Franc



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