

VARIETIES

100% Cabernet Sauvignon

VINEYARDS

A 1,5-hectare Cabernet Sauvignon vineyard planted more than 30 years ago at almost 700 meters of altitude is the basic support of this genuine wine. During winter and spring, different operations are carried out on the plants to limit its production to 7,500 kg/hectare and achieve an improvement in the quality of the fruit. Located beside the Peñarroya reservoir and surrounded by hills, in a cool area where this varietal matures slowly and balanced, resulting in a wine of intense and stable colour, with powerful tannins and lively acidity.

WINEMAKING AND AGEING

The grapes that will end up in this wine, are harvested by hand, at their perfect ripening point, and then transported to the warehouse in small plastic cases. In order to obtain the maximum aromatic intensity, a low pre-fermentation maceration is carried out under controlled temperature and during 4 days. Alcoholic fermentation will happen between 26°C and 28°C, with native yeasts, and will last for 30 days, macerating with the skins, with daily pumping over and delestage processes in the initial phase. The wine will be obtained without pressing and will move directly to French oak barrels for its malolactic fermentation and a necessary 24 months aging. This wine is naturally clarified, with rackings and without any filtration or cold treatment.

PRODUCTION

10,000 bottles

TASTING NOTES

A wine with a complex, delicate and elegant aroma, with toffee toasted notes and ripe skins with a very spicy background. A structured and fully bodied wine, with rich and creamy aging origin nuances perfectly blended with the right acidity.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Poultry, stews, red meat and game.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 13.5 Total acidity: 5.05 g/l tartaric

Total sulphur dioxide: 60 mg/l Residual sugar: 2.5 g/l

