

Cabernet Sauvignon

2011 · CENTRAL VALLEY

CHEMICAL ANALYSIS

Alcohol: 12,5°

Total Acidity: 5,42 g/l

pH: 3,56

Residual Sugar: 5,54 g/l

Valley: Central

Climate: Mediterranean

Soil: Alluvial, river beds, stony, clayish and sandy.

Harvest

Hand-picked in half-ton bins.

Vinification Process

Destemmed and soft crush.

Cold maceration for three days to extract the colour and aroms.

Alcoholic Fermentation

At 25-28°C in stainless steel tanks.

Wine Description

Intense purple colour. Aromas of red fruits, especially plum and cherry, with an accent of herbs and spices such as tarragon and black pepper, as well as notes of tobacco and vanilla.

Well-balanced, excellent structure, and a medium to long finish.

Suggestions

Red meats such as beef or lamb.

Serve at 16°C (60°F).

