

ansias

# CABERNET SAUVIGNON



## ANALYSIS:

Alcohol: 13,5%

pH: 3.7

Total Acidity: 4,65 g/l

Az Red 1,42

## TASTING NOTES:

**To the sight:** Intense deep garnet red color with black hues.

**On the nose:** It is complex, spicy with aromas of red and black berries.

**On the palate:** It is fresh, sweet, and creamy with a touch of spices and a long aftertaste.

## FOOD PAIRING:

Ideal to serve with blue cheese, chocolate mousse, and stews.

## ENJOY TO:

18 °C

## VINEYARDS:

This Cabernet Sauvignon comes from our own vineyard surrounding the winery.

## ALTITUDE:

1050m or 3214 ft

## AGE OF VINES:

22 years

## PROCESS:

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar levels. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. Carefully keeping the temperature controlled, doing several pump-over and delestages according to the daily analysis and tasting of wines. We carry out a complete malolactic fermentation of red wines to enhance their characteristics and complexity. This is an easy to drink wine.