

Cabernet Sauvignon

GENERAL

GENERAL DATA	VINTAGE	VINIFICATION	full expression. Optimum serving temperature is 18°C.	
	2006	Selection of grapes on the sorting table. Premaceration at 10°C for 48h. Fermentation at 21°C and maceration for 18 days carrying out 2 daily pump-overs during this period. Clarification with egg white and light filtration.		TASTING NOTES
	PRODUCTION	MATURING		VISUAL ASPECTS
	4730 bottles	12 months in American, French and Romanian oak barrels. In bottle, for at least 12 months before being marketed.		Intense Cherry. High colour intensity. Bright
	VARIETY	OENOLOGIST'S NOTES	OLFACTORY ASPECTS	
	Cabernet Sauvignon 100%	In order not to disrupt the wine's balance, it has not been stabilised and therefore it may have precipitates. Similarly, we recommend decanting and opening the bottle a while before use to allow the wine	High intensity wine. Powerfull and penetrating. Elegant red fruit and violet aroma with spicy and mineral hint. Xocolate and toffe notes. Complex and fresh.	
	GRAPE PICKING		TASTE ASPECTS	
	Hand-picked		Tasty and grand expression palate, round, fleshy and well structured. Ripe fruit aftertaste, full bodied with a long toasty finish.	

VINE

VINE GROWING DATA	VINEYARD	ROOTSTOCK	PLANTING SQUARE	YEAR OF PLANTING	SOIL TYPE	PLUVIOMETRY	PRUNING
	El Moli	R-110	1,55m x 1,20m	1990	Loam-clay	390 mm	Double cordon
	ALTITUDE	ORIENTATION	SLOPE	FERTILIZER	TREATMENTS	PRODUCTION	
	340m	South	8%	Green manure and compost	Those authorised for organic viticulture	3.905 kg/Ha.	

ANALYTICAL

ANALYTICAL DATA	ALCOHOL	TOTAL ACIDITY	VOLATILE ACIDITY	PH	RESIDUAL SUGAR	TOTAL SULPHUR	POLYPHENOLS
	CONTENT	3.56g/l	0.45 g/l	3.8	1.9 g/l	DIOXIDE	81
	14.65% vol.	in H2SO4				58 mg/l	



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