

# Cabernet Sauvignon

## GENERAL

<b>GENERAL DATA</b>	VINTAGE	VINIFICATION	TASTING NOTES
	2005	Fermentation at 27°C and maceration for 19 days carrying out 2 daily pump-overs during this period. Clarification with egg white and light filtration.	Intense ruby red wine with purplish rim. Good legs. Aroma of ripe fruit preserve. Distinct hints of spices and toffee. Complex and fresh, with a mineral touch. Rich and round. Good acidity. Ripe fruit retronasal. Long and persistent. Good development in the next 4 years.
	PRODUCTION 3525 bottles	MATURING	
	VARIETY Cabernet Sauvignon 100%	In American, French and Hungarian oak barrels for 12 months. In bottle, for at least 6 months before being marketed.	
GRAPE PICKING Hand-picked	OENOLOGIST'S NOTES		
	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 full expression. Optimum serving temperature is 18°C.		

## 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	352 mm	Double cordon
ALTITUDE	ORIENTATION	SLOPE	FERTILIZER	TREATMENTS	PRODUCTION	
340m	South	8%	Green manure and compost	Those authorised for organic viticulture	4.375 kg/Ha.	

## ANALYTICAL

<b>ANALYTICAL DATA</b>	ALCOHOL CONTENT	TOTAL ACIDITY	VOLATILE ACIDITY	PH	RESIDUAL SUGAR	TOTAL SULPHUR DIOXIDE	POLYPHENOLS
	13.95% vol.	3.81g/l in H2SO4	0.58 g/l	3.7	1.3 g/l	55 mg/l	76



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