



## CABERNET SAUVIGNON 2007

This wine shows the essence of the Cabernet Sauvignon. Totally fermented in stainless steel tanks, the emphasis is to maintain the vineyard's character. It has lots of fruit, no wood and is extremely balanced, perfect to be offered by glasses. It also has the structure to accompany main dishes.

### HARMONIES

Ideal complement for stewed beef, meat carpaccio, Chinese duck and beef dishes, lemon-cured beef, tartare, meat pasties, goulash, sweetcorn-topped meat pie, roast chicken, bean casserole, oven-cooked pasties, stuffed cold meat, black pudding and sausages.

### TASTING NOTES

Beautiful red cherry in colour, with some violet hints that indicate its youth. The intense fruit aromas, where the morellos and red cherries stand out, are accompanied by some discrete reminiscences of walnuts. In the mouth is surprisingly fresh and showcases a lot of fruit, soft and medium bodied, but intense in flavours. It has a vivid acidity, very well balanced with the fruit, and a juicy and long finish.

### TECHNICAL DATA

**Varietal Composition:** 100% Cabernet Sauvignon

**Total Acidity:** 5.01 gr/L

**pH:** 3.74

**Alcohol:** 13.5%

**Residual sugar:** 3.3 gr/L