

ZORZAL

VINEYARDS & WINERY



Terroir único



CABERNET SAUVIGNON 2018

Variety: 100% Cabernet Sauvignon

VINEYARD:

The soils are sandy and compacted. In this time of ripening of the grapes, this area has wide temperature ranging between 15° C and 18° C difference between day and night.

HARVESTING:

Carried out manually using 16 Kg. crates.

PREPARATION:

A cold maceration lasting 15 days is carried out to intensify the fresh fruit and the must is then fermented with indigenous yeasts at a maximum temperature of 28° C. It later undergoes an ageing process in concrete tanks.

TASTING NOTES:

Colour: deep red.

Aroma: fresh, very good tipicity, with presence of green pepper, morron and mineral.

Flavour: in the mouth it comes very soft, it is very good volume, round, with tannins present, very good acidity, with a fresh and long finish.



Analysis:

Alcohol: 14%

Residual Sugar: 2,37 g/L.

Total Acidity: 5,43

