

SOMMOS

COLECCIÓN

CABERNET SAUVIGNON



D.O.SOMONTANO

VARIETIE: Cabernet Sauvignon.

ABOUT THE VINEYARD

We divided this parcel – one of the largest at SOMMOS – into smaller plots in order to distinguish its diverse orientations. Single cordon-training helps protect the fruit from too much exposure to sunlight, there by extending the grapes ripening period.

VINTAGE

These poor limestone soils have a low organic matter content but are rich in minerals.

THE WINEMAKING PROCESS

Gravity powers the winemaking process after which ageing lasts for twelve months in new French oak barrels.

TASTING NOTE

A highly structured wine with exceptional ageing potential.

COLOUR: Very deep and intense ruby red.

AROMA: Ripened red fruits with hints of liquorice and other spices.

TASTE: Round and fruity with extremely smooth, mature tannins. Long, persistent finish.

PAIRING FOOD: Foie, lamb and duck.

IDEALLY SERVED AT A TEMPERATURE: 16°C.



PACKAGING Y LOGISTIC:

Bottle: Bordelesa Jupiter

EAN Bottle: 8437015144917

- Height bottle: 1.630 kg
- Type of closure: Natural 1°

EAN Box (6 bottles): 18437015144914

- Box Measure: 32 x 25,5 x 17,5 cm
- Boxes Weight: 10,5 kg
- Boxes x Pallet: 70 boxes
- Bottles x Pallet: 420 bottles
- Pallet: 80 x 120 x 168 cm

ANALYSIS:

Alcohol: 15 %

Volatile Acidity g/l: 6,09

Residual Sugar g/l: 0,73

Relative Density: 0,9920

PH: 3,49

