

VARIETAL: **CABERNET SAUVIGNON**

OAK BARRIQUE AGING: **24 MONTHS**

GEOGRAPHICAL INDICATION: **VINO DE LA TIERRA DE CASTILLA**

WINE MAKING

Prior de Castilla Cabernet Sauvignon is made in a unique winemaking style, respecting the characteristics of the Cabernet Sauvignon grape. The Cabernet Sauvignon is the most world-renowned grape variety with its grapes small and rich in soft tannins, making it pleasant to drink. Grapes for the Prior de Castilla Cabernet Sauvignon have been selected exclusively from the best vineyards in our limestone organic vineyards.

After the harvest, we make maceration and temperature controlled fermentation in stainless steel tanks in our cellar where the wine spends 12 days of maceration. The wine is aged in American and French oak barrels for 24 months before it matures in bottle until it rounds out.

TASTING NOTE

It is a refreshing and elegant wine of red ruby color with a very intense smell expressing its bright aromas of bountiful fruits quite well integrated after the long time spent in French oak barrels.

In the mouth we find a potent wine, warm, of strong texture, well structured, of fine tannins and with a persistent and elegant finish.



ANALITICAL DATA

Wine Alcohol:	13,00 % Vol.
Volatile Acidity:	0,47 g/l
Total Acidity:	5,13 g/l
Depleted Sugars:	<2 g/l.

RECOMMENDATIONS

Better serve between 17° - 18° degrees. This wine is perfect to serve with any kind of red meats, small game and home-cooked stews.

BOX OF 6 BOTTLES

Total Weight:	8 Kg
EAN Code (box):	8437010239380
EAN Code (bottle):	8437010239366

EURO PALLET 80 x 120

Boxes per pallets:	96
Unit loads:	8
Total Weight:	800 Kg