

# Cabernet Sauvignon

## Characteristics

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### Protected Designation of Origin

Dehesa del Carrizal

### Grape Variety

Cabernet Sauvignon

## Production

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20.000 bottles/year

## Vineyard

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### Date of Plantation

1987

### Area

8.1 hectares

## Aging

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### Barrel Type

French oak

### Barrel Age

New and up to 4-years-old



To many it is the best Cabernet in Spain. Our veteran is a wine as elegant as it is complex. Its more than 25-year-experienced vines together with a late harvest after a perfect ripening give shape to a wine rich in balsamic notes, spices and minerals.

Its singular spirit originates in a slow and meticulous production process: long macerations, 15-month aging in French oak barrels and fermentation in wooden vats. Also, it rests in the bottle, aging for a long time before going on the market.

For its tasting, it is recommended to serve it between 15° and 17°C and wait calmly for it to speak out. We will find it smooth but powerful on the palate, always leaving a long finish.



15-17 °C



100% Cabernet Sauvignon



15 months