

ORGANIC CABERNET SAUVIGNON

VARIETIES

100% Organic Cabernet Sauvignon

VINTAGE

2023

ALCOHOL

11,5%

SERVING TEMPERATURE

Best serve between 15° - 17° C

PARING

Ideal for pairing with grilled meats and aged cheeses.

TASTING NOTES

Red wine with violet hues. On the nose, it offers aromas of pepper and red fruits. On the palate, this Cabernet is round, with soft tannins and balanced acidity.

VINEYARDS

Selected organic vineyards from the Spanish Levant region.

ELABORATION PROCESS

Hand-harvested grapes, destemming and light crushing of the grapes. Fermentation at a controlled temperature between 22 and 26°C for 12 days. Gentle pneumatic pressing. Natural malolactic fermentation, and gentle processes of clarification, filtration, and stabilization prior to bottling.

