



3404



BASIC FACTS

Designation of origin: Somontano

Type of wine: 2020 vintage

Grape varieties: Cabernet Sauvignon, Merlot, Moristel.

ANALYTICAL CHARACTERISTICS

Alcohol content: 14,5% vol.

Total acidity: 6,13 g/l tartaric acid

pH: 3,39

Residual sugar: 3,30 g/l

Allergens: contains sulphites

VINEYARDS AND GRAPE PICKING

Vineyard: the most traditional vineyard in Somontano, locations between Salas Altas and Salas Bajas.

Number of hectares: 10 hectares.

Average age of vineyard: 20–45 years.

Yield: 4,000 kg/hectare.

Specific soil type: deep loam and chalky soils.

Vine training: vines on trellises and Royat training with 3 spurs per arm and 3 buds per spur.

VINIFICATION

Created from grapes selected for their concentration, flavour and expression. Picked late to get riper colour and fruit.

Gentle extraction, with short maceration periods of approximately one week for obtaining concentrated wines that are mild and balanced in the mouth.

AGING

Aged in French Oak barrels for 12 months while the wine develops, enriching nuances and flavours, respecting the fruit.

Aging winery: Bodega Carmelo Castanera

Type of barrel: 225 L French and American Oak

FORMAT

Box of six 75cl. bottles.

TASTING NOTES

- 👁️ **APPEARANCE:** lots of colour, with a beautiful, lively dark red tone.
- 👃 **NOSE:** intense, fresh and fruity, with wood, ripe stone fruit, chocolate, spice and balsamic notes. Mild, creamy and juicy.
- 👅 **MOUTH:** impressive. Stimulating and mature.
- 🍷 **PAIRING:** Meat casseroles, cured cheeses, stews.