

Cabernet Sauvignon Special Selection

... vintage 2016



Variety: 100% Cabernet Sauvignon

Alc: 14.5%

Total acid: 5.27 g/l

Ph: 3.54

Sugar: 2.6 g/l

Annual production: 35,000 L

Vinification

- **Harvest:** Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- **Type of vats:** Concrete vats
- **Method of maceration:** Cold maceration at a temperature of 8°C for 2 days, skin maceration for 15 days
- **Average temperature of fermentation:** 26-28°C
- **Average time of aging:** 12 months

Tasting notes

- **Colour:** Deep ruby
- **Bouquet:** Pronounced aroma of overripe sour cherries, raspberry and raisins
- **Palate:** Medium acidity, high tannins, full body and long finish

Cultivation

- Planted surface: 8 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Mix of clay and rendzina soil
- Average age of the vines: 15-25 years
- Rainfall: 400-450 l/m²
- Sunny days: 170-190 days
- Harvesting period: End of September to middle of October

