

Don Pablo

Cabernet Sauvignon



DATA SHEET

COMPOSITION

Cabernet Sauvignon 100%

PRODUCTION

Maceration and fermentation with the skins until the sugars have finished. After the malolactic transformation it is passed into oak barrels for 12 months and then bottled in our winery.

APPEARANCE

Deep cherry red with burgundy and brown tones.

NOSE

Very fine, excellent ageing aroma with shades typical of Cabernet Sauvignon (tobacco, pepper, leather, toasts and fruits of the forest jams, amongst others).

PALATE

Full bodied, its tannin, creamy texture is immediately noticeable. Elegant and well rounded, notes of oak wood and the varieties of origin can easily be detected. It has a full, harmonious and long after-taste.

FINISH

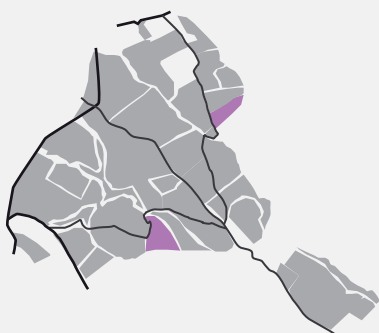
A grand wine, well structured, balanced and elegant which will evolve well in the bottle. Persistent and aromatic finish.

PAIRING

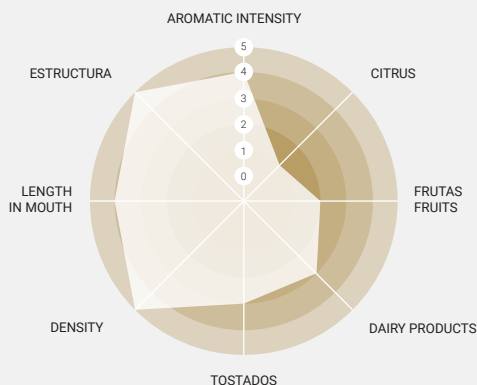
All kinds of cuisine, including game, grilled meats and sauces, cured ham, cold meats and cheeses.

TASTING

GEOGRAPHIC SITUATION



Cabernet Sauvignon



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ALCOHOL	14.5% vol.
SUGAR	1 g/l
ATT (ACIDITY)	5 g/l
PH	3.59
SO ₂ TOTAL	90 ppm

VINOS PREMIUM



Clos Antonia



Clos dels Angels



Don Pablo



Flor de Pinot



Manuela