**Cabernet Sauvignon 2019**

**Central Valley**

**VINTAGE:** 2019  
**TYPE OF WINE:** Red wine  
**D.O.:** Central Valley  
**VARIETIES:** 100% Cabernet Sauvignon  
**HARVEST DATE:** From the end of March to the middle of April

**TASTING NOTES**  
Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

**SERVING SUGGESTION**  
Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.

**TECHNICAL DATA**  
Alcohol content: 13.5% ABV  
**pH:** 3.7  
Total acidity: 5.1g/L (expressed in tartaric acid)  
AR: 1.7 g/L

**FORMATS AVAILABLE:** 75 cl

**VINIFICATION**  
Length of skin contact: 18 days  
Type of fermentation: Alcoholic and malolactic  
Length of fermentation: 7 days  
Fermentation temperature: 26°C  
Bottling date: February 2020  
Aging: 40% of the wine, in French oak barrels of third, fourth and more uses, for 6 months  
Properly stored, the wine will hold its potential for the next: 5 to 6 years

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**2019 VINTAGE**

The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR.