



ALBAMAR

CABERNET SAUVIGNON 2014

COMPOSITION

- Cabernet Sauvignon 100%

HARVEST INFORMATION

- Origin Central Valley
- Dates April 15th to 30th
- Yield 14 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 5 days
- Fermented in Stainless Steel tanks
- Aging No

TASTING NOTES

This Cabernet Sauvignon has a bright red ruby color with medium depth dyes. The nose reveals notes of ripe cherry fruit complimented by menthol, spices and lactic notes. On the pallet it is approachable and easy drinking with medium persistence, a light body and gentle tannins. Ideally served with meats, hot pies or appetizers like cheese and salami.

Recommended serving temperature 16-18°C

CHEMICAL ANALYSIS

- Alcohol 13.5% by volume
- pH 3.55
- Total acidity 5.25 g/L expressed in Tartaric acid
- Residual sugar 3.51 g/L

