



“La SABINA”

Denominación de origen Pago Guijoso

FINCA LA SABINA CABERNET

Name of the wine:	Finca la Sabina Cabernet
Wine type:	Red wine from D.O. Pago Guijoso
Area of production:	D.O. Pago Guijoso
Vintage:	2016
Vintage qualified by the D.O. as:	Excellent
Grape varieties in this wine:	Cabernet Sauvignon
Ageing:	22 Months on French barrel
Bottle type:	Wide-shouldered Bordeaux
Cases and bottles:	6-bottle cases of 75cl 12-bottle cases of 75cl.
Alcoholic degree:	13,5
Total acidity:	5.88
pH:	3.58
Volatile acidity:	0.58
SO2 free/total:	<12 / 68

WINEMAKING PROCESS

The grapes of this vineyard are picked by hand in the early hours and taken to the cellar in small 15kg crates. After they have undergone a selection process on a sorting table, the fruit is put into our self-emptying stainless steel tanks where it stays at a temperature of 12°C to macerate for 12 hours. The temperature is then raised to 21°C for the fermentation process. This wine is aged for 22 months in extra fine-grained French oak barrels selected from the best cooperages in the world.

GROWING SEASON

The 2016 vine cycle was marked by low rainfall throughout the entire spring and summer. Temperatures were high during the day, while the nights were much cooler which prolonged the ripening process considerably. Crop yields were very low but of very high quality.

TASTING NOTES

A medium-deep, intense Bordeaux-red colour with a brick-red and ruby rim. Dense tears on the inside of the glass. Complex aromas on the nose with good integration of the French oak together with ripe compote fruit, spices and a violet floral touch. Beautiful balance on the palate with ripe, expressive tannins that provide good flesh. Develops nicely into a flavoursome, expressive mid-palate and finish.

