

La Putere – Cabernet Sauvignon



Year:	2023
Variety:	Cabernet Sauvignon
Alcohol content:	14 %
Apellation:	DOC-CMD Recas
Acidity:	5.2 g/l
Classification:	Dry



| Viticulture and Vinification |

Our finest parcels of grapes are selected from the vineyard to become La Putere. Frequently they come from areas with limestone rock in the soil which produce vines with less vigour and better flavour. Before harvest the grapes are allowed more ripening time to be sure that full colour and flavour potential has been reached. For this reason the wines have higher final alcohols. In some years a small portion of cane cut wine has also been used in this wine.

| Tasting Notes |

Purple red, light violet reflections. The delicate aromas of red fruits (sweet cherries, currants) are followed by tints of sweet wood and vanilla. Has a higher than average acidity, very active tannins, good body. An unctuous wine with a long aftertaste. Ending with taste of sour cherries and pepper. It is recommended to decant this wine.

| We recommend this wine with: |

Smoked hard cheese, moldy cheese, tartar beef, cow goulash, oven or grill dishes made from game, veal, duck. Desserts with chocolate cream and red fruits.

| Serving temperature |

16°C – 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml