

# Selene - Cabernet Sauvignon



CRAMELE  
RECAS



<b>Year:</b>	2019
<b>Variety:</b>	Cabernet Sauvignon
<b>Alcohol content:</b>	14 %
<b>Appellation:</b>	DOC-CMD Recas
<b>Acidity:</b>	5.7 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.780 kg



## | Viticulture and Vinification |

Mature grapes from the best parts of the vineyard are used for this wine, Selene is only made in exceptional years. It reflects what is possible in red wines from Recas and the emphasis is on smoothness and harmony. This is created from the start by using extra ripe grapes which have softer, “sweeter” tannins from the vineyard. These are then further refined by careful application of oxygen during the fermentation and early stages of maturation. The controlled oxygen exposure causes polymerization of the tannins and red colouring to give a smoother mouth feel and better harmony.

## | Tasting notes |

Its colour is cherry red, purplish reflections and very good limpidity. Aromas of red and black fruits (blackberry, black currant, sour cherry), slightly grassy after aeration (fern). The good interaction with oak wood is felt, the wine opens nicely, with complex perfumes of vanilla and cinnamon. Interesting ending with tints of leather and hot spice (green pepper). Very good acidity, quick attack, dynamic tannins, equally velvety and round, with hot ending and lasting aftertaste. Vegetal aromas and especially intense aromas of fruits, weaved with brown sugar.

## | We recommend this wine with: |

Beef tartare, veal, duck, Pfeffersteak, boar meat cooked over the embers, mouldy cheese, chocolate mousse.

## | Serving temperature: |

16°C - 18°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml