



TASTING NOTE

"The connection of earth and cosmos"

Intense cherry colour. In nose it is a balance of fruits, mineral and aging in lees and barrels. In mouth it has a pleasant entrance, voluminous and elegant, of velvety texture. With good balance of acidity and alcohol content. With a very long aftertaste in which the aromas reappear. varieties and crianza.

PAIRINGS

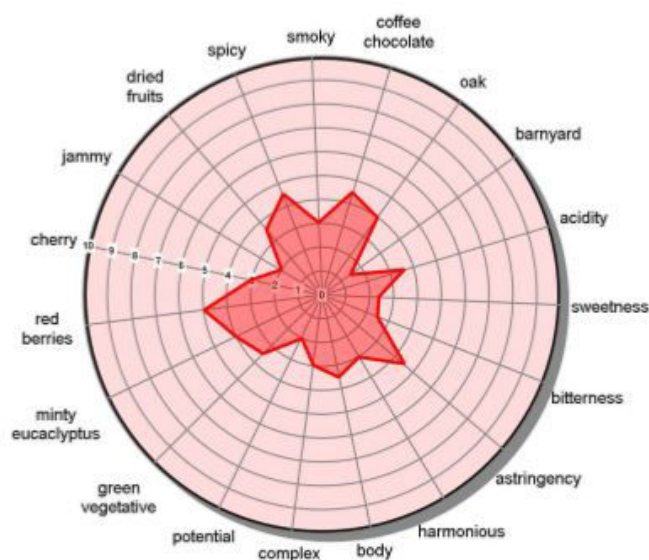
Perfect for the best meats, stews and cheeses of intense flavor.

TEMPERATURE

17-18°

TECHNICAL DATA

Variety: **Cabernet Sauvignon**
Yield: 3.500 kg/hectare
Vineyard age: 15 years
Acidity: 5.80 gH₂T/L
Vol: 14.5% pH: 3,37
Volatile Acidity: 0.42 gHAc/L
Plot: "La Señora"



It's the flagship. The lady is cultivated using the lunar calendar. Nature's best expression. Selection of vines and of each grape. Production limited to 3.500 Kg/ha. Natural viticulture of a "pago" of 1 hectare. Elaborated in the best years.

It does not receive mechanical treatments, fermented and macerated for 40 days in oak barrels. Aged in 500-litre French oak for 12 months and remains 20 more in bottle.