

TASTING TEST

Esencia
2016



90
GUÍAPEÑÍN
PUNTOS

TASTING NOTES

“The connection of earth and cosmos”

Very intense cherry color. The nose is spicy with notes of pepper, red fruits, cherry and toast reminiscent of its 12 months of aging in oak. The palate is harmonious, voluminous and elegant. Long and powerful aftertaste with very good acidity.

PAIRINGS

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

TEMPERATURE

17-18°

TECHNICAL DATA

Variety: **100% Cabernet Sauvignon**

Yield: 3.000 kg/hectare

Vineyard age: 16 years

Acidity: 5.7 gH₂T/L

Vol:14,5% pH: 3.55

Volatile Acidity: 0.65 gHAc/L

Plot: “La Señora”

0.75 cl bottle

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.