



# VALCANTO

## CABERNET SAUVIGNON



<b>GRAPE VARIETY:</b>	100% Cabernet Sauvignon
<b>D.O.:</b>	ALMANSA
<b>VINEYARD:</b>	110 hectares, single estate, 25-30-year-old trellised vines, 700-800 metres altitude organic & sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall
<b>HARVEST:</b>	night harvest of grapes with optimal maturity starting end-September
<b>VINIFICATION:</b>	maceration for 18 days, fermentation with gradual increase in temperature up to 29°C to obtain good colour and then a gradual decrease to 23°C to preserve the primary aroma of the fruit
<b>AGEING:</b>	6 months
<b>TYPE OF CASK:</b>	American fine grain medium-toasted oak casks (300 L)

### TASTING NOTES:

Full-bodied red wine with deep colour, complex fruit aromas, dense tannins and structure elegance. Its time in oak barrels sees the development of complex layered aromas with a hint of smokiness, cedar, liquorice and a seductive touch of truffle.

### FOOD PAIRING:

Enjoy this luscious red wine simply by itself or accompanied by roasted and grilled red or game meat dishes, rice and pasta dishes with rich sauces, stewed or roasted lamb, stuffed red peppers, roasted eggplant, tapas, cured meats (ham, chorizo, etc.) and fully matured cheeses.

Best served at 16-18 °C



**PIQUERAS**  
BODEGAS Y VIÑEDOS