



MARQUES DE GRIÑON

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OUR WINES | CABERNET SAUVIGNON

[+] Fiche Techniques

Produced solely with Cabernet Sauvignon grapes from our own vineyard in D.O. Dominio de Valdepusa, Malpica de Tajo (Toledo).

Ageing for a minimum of 12 months in French oak barrels.

Limited serial numbered bottles. Estate bottled

Red reserve

-CURRENT VINTAGE

2005

-VINEYARD

Produced from the pioneer vineyard of Cabernet Sauvignon in Castilla La Mancha, planted in the early 70's which was also the world's first commercially drip-irrigated vineyard.

The vineyards are guided in high trellis, in which the Smart-Dyson method is alongside various other canopy management techniques. The vines are permanently supervised in order to expose the clusters and leaves to the maximum amount of sunlight.

-VARIETAL CONTENTS

100% Cabernet Sauvignon

-CONTENTS

15%	Alcohol
3.8 gr./l	Residual sugars
3.8	pH

-PRODUCTION METHODS

The soil on which the vines are cultivated is mainly made up of limestone with some clay. Grapes are hand-harvested, the tanks are loaded by gravity after destemming.

The maceration is prolonged for up to 4-5 weeks and aged in new and semi-new French oak barrels from Allier for 12-15 months, in a climatized aging cellar.

-TASTING NOTES

Exhibiting a deep purple colour, this Cabernet Sauvignon bursts from the glass with intense aromas of black cherries, wild red fruits and spices, with notes of cinnamon, tobacco and chocolate. On the palate it expands to reveal a full-bodied wine with outstanding depth of fruit. Well structured, with round soft tannins.



-RECOMENDATIONS

Ideal accompaniment of red meats, lamb and cheeses. Excellent wine for immediate enjoyment, but it will certainly improve over the next 10 years. Decant and serve immediately at 15-17°C.