

LOS CLOP RESERVA

CABERNET SAUVIGNON 2015

PARAJE ALTAMIRA

FACT SHEET

Vintage

Varietal composition: 100 % Cabernet Sauvignon

Appellation: Paraje Altamira, San Carlos

Vineyard

Year planted 2.003

Altitude 1.070 masl

Soil Sandy-loam and silt-loam

Climate Annual average rainfall of 180 millimeters, 310 annual days of sunshine

Trellising High Vertical Shoot Position (VSP)

Irrigation Drip irrigation

Harvest Date Second fortnight of April

Yield 7,000kg per hectare

VINIFICATION

Hand-picked in 18kg cases. Selection of clusters and berries. Cold fermentation between 7° and 8°C for 4 days. Classic fermentation with indigenous yeast between 27° and 28°C. Malolactic fermentation followed by aging in first-use French-oak barrels during 12 months.

TASTING NOTES

Deep red color with purple and black hues. Expressive nose of bell pepper, cassis, red fruit jam combined with notes of vanilla, coffee, leather, tobacco and spices. In the mouth, its sweet and round tannins make it persistent and pleasant with an exceptional structure and complexity.

TECHNICAL DATA

Alcohol 14%

Sugar 2 g/L

Total Acidity 5,5 g/L

pH 3,63

Pairing

Roasted meat, Red meat, Lamb, Rich sauces.

Serving Temperature 17 – 19 °C

Aging Potential 5 years

