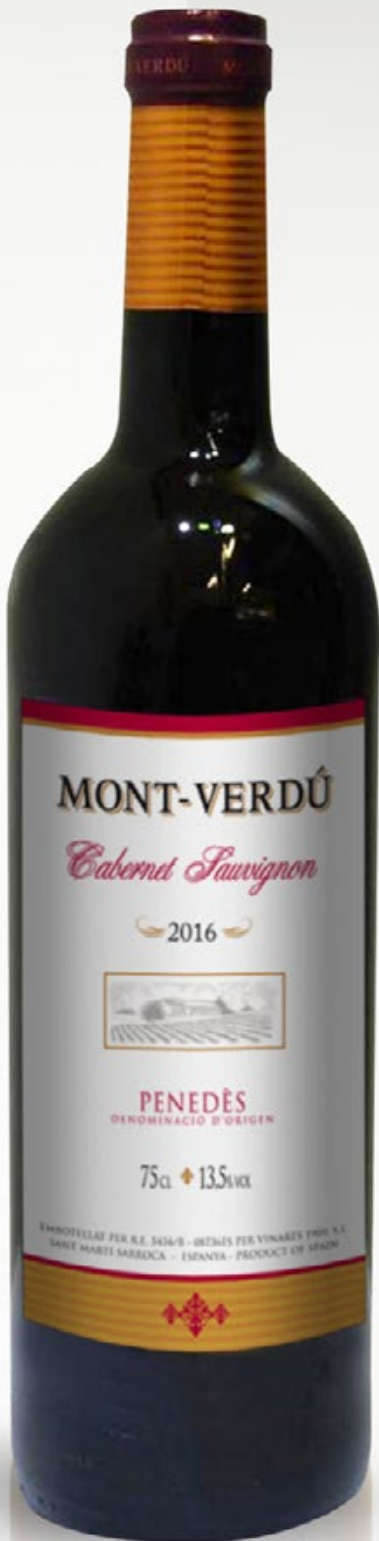


D.O. PENEDE'S

APPELLATION OF ORIGIN

MONT-VERDÚ

CABERNET SAUVIGNON



• *Terrain & Winemaking*

A young red wine, made with 100% Cabernet Sauvignon grapes, from our vineyards located between the upper and central areas of the DO Penedés. Harvested towards the end of September. The grapes entering the cellar are selected according to their quality, destemmed, cooled and fermented in stainless steel tanks. The fermentation takes place at a temperature of 77°-79°F leaving the macerated must in contact with the skins about 5-6 days, at which time the pump-over and pressing takes place, before the end of the fermentation. The wine completes the fermentation without being in contact with the skins; to create a fresher, more aromatic wine with the balanced tannins. Afterwards it is transferred and left in contact with the fine lees; battonage from time to time.

• *For the consumer*

Complex, elegant and with good structure, it is very suitable as an accompaniment to meats of all kinds: on the grill or barbecue, with a roast or a stew. Even pairs well with some fish such as cod or tuna (in sauce). To enjoy with friends at dinner, in good company or at home during the weekend.

Serving temperature: Between 60° and 65°F (16-18°C).

• *Tasting notes*

Bright cherry color, violet border.

It has an aromatic richness, highlighting the notes of currants and blackberries.

On the palate it is full bodied, fatty, structured and with good presence of well integrated tannins, long finish and persistent.