



4.16

“Cabernet S. on sandy soil”

The weather of the 2009 vintage together with our rigorous work in the vineyard, has contributed to our Cabernet Sauvignon vines, which are planted on Olivardots state in 2003 on granite/sandy soil, showing the features of this variety at its best at the end of ripening.

With a careful selection of grapes we make a limited production of three barrels of this wine which becomes part of the collection **“Varietals de terrer”**.

Viticulture:

We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Vintage:

Hand picking harvest in plastic crates of 10 Kg, carrying out a first sorting in the vineyard and a second one berry by berry in the cellar.

Vinification and ageing

process:

Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C. We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes. Long maceration and pressing at very low pressure. Aged for 24 months in French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression. Bottled without fining or filtering.

Acohol content: 14,5 %vol.

pH: 3,61

Total acidity: 6,0 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 14/06/2019

Limited Production:

600 bottles (750 ml)



Tasting notes

It has an exuberant bouquet: ripe red cherries, crème de cassis, smoky, spicy and Mediterranean herbs that provide us balsamic notes.

The palate is silky smooth on the entry, great complexity, elegance, balance with fine tannins and a great aromatic expression along the tasting.



VINYES d'O LIVARDOTS