



VEGA SINDOA

Cabernet sauvignon



Type

Dry red

The vineyards

It is no mean feat to grow Cabernet grapes in cooler climates like ours.

Forget high production, these grapes need tender loving care with plenty of light so their location is carefully chosen but above all, you need patience, waiting for just the right harvest time. Here in the north, the Cabernet maturing period is really long: the sugar comes easily but maturing the elegance and the complexity or, in other words, the phenolic maturity, takes time. Every year, at the start of November, we breathe a sigh of relief and admit that it was worth the wait. Small, concentrated grapes that give equal amounts of fruit and minerals. Intense colour and sweet tannins that provide a great wine for aging in barrels. This wine starts out strong and gains elegance month after month, year after year.

Method

Simple method: good maceration, cold at first and then at fermenting temperature and natural extraction of the grape's components.

Aged for 9 months in French oak barrels.

Tasting notes

Depth of colour. Notes of black fruit, embellished with chocolate and a delicious light toasted note. Round and appealing in the mouth. Surprisingly, the complex tasting registers do not prevent it from being a remarkably easy wine to drink.

Pairing

Poultry, game, red meat and pulses. Cold meat and cured ham. Cured, flavourful cheeses.

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