



# AMADEO MARAÑON

BODEGAS & VIÑEDOS



**Brand: FINCA AMADEO**

**Line: RESERVE – Cabernet Sauvignon**

Wine composition: 100% Cabernet Sauvignon.

Harvest: 2019 - by hand in 400 kg bins.

Vineyard Yield: 10.000 kg per hectare.

Vinification:

- 50 % termo flash vinification to obtain the greatest fruit expression. 50 % tradicional vinification.
- Alcoholic fermentation during 7 days at 28 °C with selected yeasts.
- Skin maceration for 5 days. 100% natural malolactic fermentation.
- Aged in American oak during 10 months.

Analytical Data: Alcohol: 13,8 % - Residual Sugar: 2,4 g/l – Total Acidity: 5,40 g / l - pH: 3,7

Testing notes: it has an intense ruby red colour with purplish glints. There are complex aromas of spices, red peppers and blackberries, combined with vanilla imparted by oak. It's sweet and soft tannins are lovely in the mouth, médium body with persistency on the palate.

Storage Capacity: up to 5 years.