

Varietal Wine

Orquestra Cabernet Sauvignon

The Cabernet Sauvignon grapes are cultivated in old, low growing vineyards of 6 000 ha. Very cold winters and very hot summers characterise the extreme continental climate of the region.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Colour: Intense dark red. On the nose: Aromas of black and red fruits and a hint of green pepper. On the palate: Fruity with vegetable characteristics. This elegant and full bodied wine has good tannic structure and a long balanced finish.

Food Pairing

This is a perfect wine to go with roast vegetables, pork and rice dishes, stew or roast lamb.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for up to 6-8 days.