

EN FUEGO CABERNET SAUVIGNON 2013

Type: Red wine

Grape: 100% Cabernet sauvignon

Alcohol: 12%

Total acidity: 0,37 meq/l

Residual Sugar: 1,5 gr/l

So2: 106 mgr/l

Bottle type: Bordolese green



Origin: This wine is made from 100% Cabernet Sauvignon grapes from the Castilla-La Mancha region of Spain. The grapes are grown in old, low growing vineyards of 6 000 Ha. Very cold winters and very hot summers characterise the extreme continental climate of the region. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce with a maximum of 600 mm and minimum of 300 mm per annum.

Winemaking Strict controls on ripening are respected in order to obtain a well balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually lasts for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C. Fermentation lasts between 4 and 6 days resulting in an elegant, well structured wine that is designed to be consumed when young.

Tasting notes: Cherry colour. Light aroma of wild berries. A very smooth and well-balanced wine.

Best served with: Due to its complexity and variety of shades, this wine is a perfect accompaniment to roast vegetables, rice dishes, stew or roast lamb.

Serving temperature: 14°C - 15°C

Kosher certifications: The wine has been certified as kosher by the OU and London Beth Din, Kosher for Passover and all year round. Mevushal wine.

