

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



NAT 1917 - Cabernet Sauvignon -

TYPE OF WINE	Red still "Crianza"
VINTAGE	2017
D. O.	D.O. Penedès
GRAPE VARIETIES	100% Cabernet Sauvignon
AGEING	10 months in French oak
BOT. SIZE	75cl. Bordelaise bottle
ALC. CONTENT	14,5 % vol.
TOTAL ACIDITY	Tart. 5,34 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

TERROIR & ELABORATION

Harvested in the pre-coastal hills of Alt and Baix Penedès, from calcareous land located in the towns of Bellvei, La Bisbal, St. Martí Sarroca, Sant Jaume dels Domenys and others, with free-standing vines and trellised vines, the oldest being 40 years old.

Manual and machine harvest, 14 days of fermentation and further maceration with the cap at a controlled temperature (26°C - 29°C). The wine is pumped over the cap several times and after 20 days it is bled. Malolactic fermentation takes place in barrels and, following, the ageing starts. 10 months of ageing in French oak barrels and 6 months in the bottle will round off and integrate the wine.

TASTING NOTES & LITTLE TIPS

TASTE Colour From deep and intense purple to cherry red, bright and clean with a medium to high hue and a strong presence of legs.

Nose Black fruit like currants, blackberries and cranberries with a subtle background of spices harmonised with aromas coming from the ageing in French oak barrels like dried fruit and balsamic notes.

Palate Velvety entry with sweet-round tannins which are perfectly integrated. Elegance and balance are merged in the passing and ending with a complex retro-nasal and long aftertaste which ranges between black fruit, cocoa balsamic notes and hints of toast.

FOOD PAIRING: Semi-cured cheeses, smoked sausages, Iberian ham, game birds, grilled red meats, and meat stews.

SERVING TEMPERATURE We recommend serving between 16°C and 18°C.



CELLERS DOMENYS

1917

