

Terramagna

Varietal: Cabernet Sauvignon
Vintage: 2015
Fanciful Name: Ciro Cabernet Sauvignon
Region/AVA: Vino de la Tierra de Castilla
State Of Origin: Spain
ABV: 14%
Bottle Size: 750 ml
Bottles Per Case: 12
Closure Type: Twelve months in American and French oak barrels, at the same time as the malolactic fermentation process. Posterior ageing in the bottle to complete its refinement and round the tannins.

WINE STORY:

Wine of dark and intense ruby red color, with violet hues turning to "roof-tile" tones. With pleasant aromas of ripe fruits and traces of green pepper, evolving to deep aromas with notes of tobacco and chocolate having been aged for 12 months in the barrel, in the mouth it is velvety, structured and with an excellent palate. Ideal for all types of cheeses, meats, stews, spicy dishes and roasts. The grapes are harvested in the state of advanced ripeness to enhance its varietal character. Fermentation with maceration for 14 days extracting seeds halfway through the process. Malolactic fermentation in barrels and further ageing in oak. Upon completion its ageing, it is slightly filtered before bottling and its posterior ageing in the bottle.

SCORES AND ACCOLADES:

Unknown

