

# SANGIOVESE CABERNET

**SANGIOVESE:** es la variedad más cultivada en Italia y la que tiene la mayor diversidad clonal. Este clon pertenece al Sangiovese de Romagna. Aporta notas florales, frescas elegantes.

**CABERNET:** variedad universal, se cultiva en todas las latitudes y altitudes. Aporta cuerpo, taninos, estructura y fuerza.

Nuestro Sangiovese/Cabernet no se añeja en barricas; su frescura y elegancia exaltan los aromas primarios de las uvas.

Sangiovese se cultiva en el Viñedo “La Joya” en Valle de Guadalupe. La variedad Cabernet se cultiva en el viñedo de Llano Colorado, Delegación San Vicente.

## Color

Brillante rojo granate con reflejos violeta. Intensidad media.

## Aroma

A la nariz aromas frutales de cereza y frambuesas rojas. Al final notas de frutas negras como zarzamora y cereza.

## Sabor

Se detectan notas frutales, con taninos presentes integrados y maduros. Persisten las notas de cereza roja, ciruela con un final de mentol. Retrogusto ligeramente a té negro. Persistencia en boca media a larga.

## Brix promedio:

Cabernet 24.9 / Sangiovese 23.8

## Vendimia:

Sangiovese: Medios de Septiembre

Cabernet: Finales de Septiembre

Temperatura sugerida para consumo: 16° C.

Alcohol: 13%

## Notas:

These two international varieties have been grown in the Guadalupe Valley for decades. Their character and quality are well known by wine connoisseurs around the world. In our area, they find the perfect climate and the ideal terroir for producing excellent quality wines.

Each variety was harvested at the ideal time and then fermented on its own.

The vinification is done in a traditional way in stainless steel tanks. To preserve the character and intensity of the fruit, this wine is not aged in Wood and it is bottled before the following harvest season.

## Color

Bright garnet red with violet reflections. Medium intensity.

## Aroma

Predominantly fruits like cherries and red raspberries. Final notes of black fruits like blackberry and cherry are perceived.

## Flavor

Fruit notes with mature and well integrated tannins. In mouth notes of cherry and plum with a light black tea aftertaste. Medium to long finish.

## Average brix:

Cabernet 24.9 / Sangiovese 23.8

## Harvest:

Sangiovese: Mid-September

Cabernet: Late September

Suggested serving temperature: 16° C.

Alcohol: 13%

## Notes:

