

BODEGUEROS DESDE 1948 cabernet sauvignon

WINEMAKERS SINCE 1948

Abernet sauvignon

VARIETY: Cabernet Sauvignon 100% **VINTAGE:** 2018 **GRADE:** 13,5%Vol

ELABORATION: Fermentation and maceration in stainless steel vats for 25 days, minimum at 23-25°C. Natural malolactic fermentation, filtered and bottled.

TASTING NOTE: A deep red color with a blueish rim. You can appreciate hints of red fruits and the wine's freshness on the nose. Smooth, full-bodied and well-structured, with a pleasant spiced aftertaste.

PAIRING: Enjoy our variety Cabernet Sauvignon with red meats, roasts and cheese. A versatile wine which can also be enjoyed on its own.

SERVING TEMPERATURE: 14-16°C

BOTTLE INFORMATION BOX INFORMATION PALLET INFORMATION

BOTTLE TYPE: Bordeaux MATERIAL: Cardboard EUROPALLET: 80x120 cm

VOLUME: 750 ml **VOLUME:** 9 litres **BOXES/PALLET:** 60 (12x5 layers)

EAN CODE: 8411906013506 **UNITS**: 12 bottles **BOTTLES/PALLET**: 720

HEIGHT: 325 mm DIMENSIONS (LxWxH): 325x240x335 mm TOTAL HEIGHT: 183 cm

STOPPER: Synthetic WEIGHT: 15,4 kg WEIGHT INCLUDING PALLET: 954 kg

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