



BODEGUEROS DESDE 1948
cabernet 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

BOX INFORMATION

MATERIAL: Cardboard and polyethylene bag

VOLUME: 3 litres

EAN CODE: 8411906012028

DIMENSIONS (LxWxH): 167x99x213 mm

WEIGHT: 3180 g

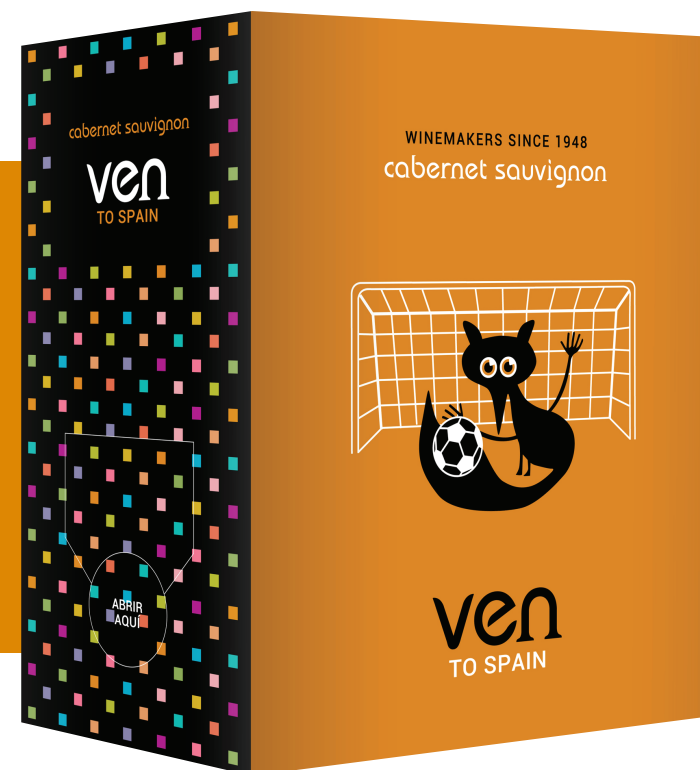
PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 250 (50x5 layers)

TOTAL HEIGHT: 125 cm

WEIGHT INCLUDING PALLET: 825 kg



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