

# Albret

## LA VIÑA DE MI MADRE

Vineyards grown for generations by my family. My parents and my grandparents prior to that. A heritage passed on from mother to son through hard work. It's in her honour that this wine bears the name: "La Viña de mi Madre", my mother's vineyard.

**Wine:** Red wine Reserva 2019

**Grape varieties:** Cabernet Sauvignon

**Alcohol:** 14,5%

**Bottle:** 75 cl.

Contains **sulphites**.

### WINEMAKING

Alcoholic fermentation at 28°C for about 7 days, followed by 14 days of post-fermenting maceration to fully extract the whole colour, aromas and sweet tannins from the grapes. The malolactic fermentation takes then place in small second- year 100% French oak barrels during 21 months.

### VINEYARD

One single three-hectare 20 years old vineyard, a Terroir wine "La Viña de Mi Madre". Frank soil, with abundant boulders and excellent drainage. This unique location gives a different quality to the wine.



### TASTING NOTES

Bright, intense, dark-cherry red.

\* Wide range of aromatic hints, mostly black fruits jams, blackberries, and cassis with nuances of dry figs and plums. Subtle and complex aromas of vanilla, liquor chocolate and pipe tobacco.

\* Soft, and expressive palate with fruity flavours and fine wood perfectly integrated, which make a complex and interesting wine. Elegant with long finish.

### PAIRING

Pates and cheeses, Small game: woodcock and partridge, Charcoal, grilled meat, Suckling pig, Lamb.

Recommended service temperature: 18°C (Open and decant through 20 minutes).

Vitiedos cultivados por generaciones de mi familia.  
Mi madre. Y antes, la madre de mi madre.  
Cultura transmitida de viva voz, de sus manos a las mías.  
Trabajando. En su honor, este vino con el nombre de mi origen:  
La Viña de mi Madre.

