

VINTAGE 2018

GRAPE VARIETIES

Cabernet Sauvignon

VINEYARDS

One single three-hectare 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.

WINEMAKING AND AGEING

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 se-cond-year 100% French oak barrels during 21 months.

TASTING NOTE



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Bright, intense, dark-cherry red.

LA VIÑA DE MI MADRE RESERVA

longt

Albret

Viñedos cultivados por generaciones de mi familia. Mi madre. V antes, la madre de mi madre. Cabura transmitade de vina voz, de sus manos a las mias. Trabuiná En su honor, este vino con el nombre de mi origen La Viña de mi Madre.



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.



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).