

PETIRROJO

ORGANIC WINE

TASTING NOTES

Our Cabernet Sauvignon has a bright, ruby-red color with rich aromas of ripe black fruits and notes of cassis and a hint of pepper. The light-to-medium body shows smooth, juicy tannins.

PAIRING SUGGESTIONS

It's ideal to accompany lean red meats, as well as oily or fibrous fish, such as tuna. It is also ideal to pair with semi-aged cheeses and lean charcuterie.

Recommended Serving : Autumn/Winter 16°C.
Spring/Summer 13°C.

SOIL:

Fertile soils with excellent depth and root exploration, comprised mostly of clays, rocks, and sand.

HARVEST:

Manual and mechanized harvest, beginning the first week of April.

FERMENTATION:

Alcoholic fermentation with selected yeasts in stainless steel tanks, few pump-overs, and temperatures controlled to a maximum of 26°C.

AGING:

Aged 50% in stainless steel, 50% in used barrels.

VINTAGE: 2023

VARIETIES: 100% Cabernet Sauvignon

APPELLATION: Central

Alcohol: 13°

pH: 3,7

Acidity (g/l): 4,5

Sugar (g/l): 3,2

