

EL CABERNE I F

The wine

El Cabernet F is the top Cabernet Franc from Spain and highest in ratings. A little gem obtained from the nature.

The vineyard

We have great soil conditions for growing vines because we share the same soils as the surrounding mountains. First natural compost layer, then limestone at the roots level and sandy soils underneath, which helps draining very well. Our single vineyard is located between 800 and 850 m above sea level. The climate here is Mediterranean with lots of Continental influences throughout the year. The Cabernet Franc vines are located in the northern valley, the freshest part of our single vineyard.

Winemaking

Hand harvested and carefully selected on the table. The grapes remain 24 hr. at 8°C before vatting by gravity. The vinification happens in egg-shaped concrete tanks. Maceration takes between 2 and 3 weeks. Deléstage is done when one and two thirds of the fermentation process have been reached. We only use the free-run juice which goes through malolactic fermentation in new French oak barrels. During the first months of the ageing period, a batónnage is performed weekly. The wine is then left to age in 225-litre French oak barrels for nine months.

Tasting notes

Color: Opaque. With violet hues

Nose: Beautiful and very special. Wild herbs such as rosemary or thyme coming through. Rich aromas of black fruits, coffee and green peppers.

Palate: Expressive yet elegant. A Cab Franc with a mediterranean character. Sophisticated mineral layer. Soft tannins.

Vintage: 2016

Varieties: 100% Cabernet Franc

Appellation: Vino de Pago

Alcohol: 13% vol.

Organic certified

Unfiltered

Awards: 94 Points Guia Peñin. Previous vintage: 95 Points Guia Peñin, 94 Points Guia Repsol