



CV05 CABERNET SAUVIGNON
WINE FROM SMALL PLOTS
D.O.P. VALENCIA

Grape Variety	Year Planted	Surface Area	Yield
100% Cabernet Sauvignon	1996	4Ha	30 HI/Ha

Area of Production

Our plot CV05 Cabernet Sauvignon is located within the Finca el Serrano, Protected Designation of Origin Valencia, which is situated on the east coast of Spain. Throughout the year it has a warm climate and the beneficial influence of the Mediterranean. The climate is continental in the mountainous inland areas.

Soil

The soils are loamy-sand and sandy, so they have the ideal texture and grain size for growing vines. They are extremely porous and permeable soils, with good drainage and poor water retention.

Winemaking

Cultivation and production with minimum intervention, seeking to reflect all the potential of the *terroir*. The grapes were harvested on the 22nd of September 2020. Fermentation at 25°C with the yeast of the skin of the grapes, with gentle stirring. They were pressed after 15 days of maceration. Malolactic fermentation in stainless steel vats and subsequent transfer with the lees: for 4 months of ageing before bottling.

Tasting Notes

Color:	Deep red color with purplish tones.
Aroma:	Mainly fruit aromas that recall forest fruits with a subtle note of spice.
Sabor:	Initially, ripe fruit with a hint of sweetness (blackcurrant jam). With good acidity and freshness, the flavour is persistent, with silky tannins and a mineral background.

Serving Suggestions

CV05 Cabernet Sauvignon is ideal for accompanying red meats, game, cold meats and cured cheeses. Serve between 16 and 18°C.

Harvest	Alcohol Content	PH	Total Acidity in Tartaric
2020	14.5% vol.	3.6	5.1g/l

Yield:	4.987 botellas
Volume:	750ml
Closure:	Cork
Boxes per pallet:	80 boxes x 6 bottles x 1 EU pallet
Rows:	5 rows x 16 boxes
Gross Weight:	720 Kg