

ALTAR

CABERNET SAUVIGNON

2016
Red Wine

Grape variety

100% Cabernet Sauvignon

Harvest

October 2016.

Winemaking

Separate manual harvest of two different vineyards located in our single-estate vineyard. Cold maceration for one week at 8°C before the alcoholic fermentation, followed by a malolactic fermentation with fine lees in new French oak barrels.

Aging in barrel

Aged for 18 months in French Allier oak barrels.

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Minimum 60 months of aging in bottle.

Service

16°C-18°C. (60° - 65° F)

Color

Deep dark garnet-red color.

Nose

Wild fruit aromas on the nose with spicy notes.

Palate

Elegant, fine and balanced on the palate, with a long and pleasant finish.

Food pairing

Grilled meats, cured cheeses, nuts, Japanese cuisine, black rice dishes, octopus and chocolate desserts.

