



MAS RODÓ CABERNET SAUVIGNON. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine .12m in barrel, 24m in bottle

Varieties: 100% Cabernet Sauvignon

Grape Origin: Own vineyards of controlled production.

Soil: Calcareous Sandy

Yield by hectarea: 4,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 copper complex

Fermentation: Inox tanks. Temperature controlled.

Alcohol content: 14 % vol.

Tasting Notes: Intense red high cape. Nose complex.

Balsamic ripe and red fruit with notes of cocoa and compotes. Heavy mineral boca. Well integrated tanins.

Deep flavour with balanced acidity.

Pairing :

Red meat, all kinds of pasta stews, hunting and enjoy as appetizer or with desserts, chocolate special or after coffe.

Recommended serving temperature: 16 to 18 ° C