



MAS RODÓ CABERNET SAUVIGNON. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine

Varieties: 100% Cabernet Sauvignon

Grape Origin: Own vineyards of controlled production.

Soil: Calcareous and sandy **Yield by hectarea:** 4,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 copper complex

Fermentation: In stainless steel tanks the temperature is

controlled between 19 and 20°C.

Aging: 12 m in barrel, 48m in bottle

Alcohol content: 15 % vol.

<u>Tasting Notes</u>: Intense deep red colour. Complex on the nose; balsamic with red fruits, cocoa and fruit preserve notes. Intense, oily mineral mouth feel. Well integrated ripe tannins with a nice depth and a balanced acidity.

<u>Food Pairings:</u> Read meats, roasts, stews, aged cheeses, and charcuterie. With desserts: dark chocolate or after coffee. **Recommended serving temperature:** 16 - 18 º C

