

PACHECO PEREDA

Estirpe

After years of working the land and the soil we are committed to make wines that preserve the uniqueness of our identity in each bottle.

CABERNET SAUVIGNON ORGÁNICO 2022

TASTING NOTES

This wine has aromas of black fruits, blackcurrants and green peppers. Good structure, balanced tannins and long finish.

WINEMAKING

Cold maceration at 8-10°C for 48 hours. Fermented in stainless steel at 24-27°C for 10 days. Aged in medium toasted French oak barrels for 6 months.

GRAPES

100% Cabernet Sauvignon.

REGION

Made with selected grapes from our Alto Agrelo vineyard, place that defines the balsamic aromas, the structure and freshness of this wine.

TECHNICAL INFORMATION

TA: 5,22 g/L **pH:** 3.77 **RS:** 5,68 g/L **ALCOHOL:** 14,5%

