

Varietal Wine

Conquesta Cabernet Sauvignon

The Cabernet Sauvignon grapes are grown under the cold winters and very hot summers that characterise the extreme continental climate of this region.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY	STYLE
Cabernet Sauvignon	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12,5%	**Between 15-17ºC**

Tasting Notes

Intense dark red in colour with pleasant aromas of black and red fruits and green pepper. On the palate it is fruity with rich black currant flavors and subtle spices.

Food Pairing

This wine is perfect to accompany baked vegetables, pork, rice dishes, stews or roast lamb.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at in stainless steel tanks for 15-17 days at 14-16°C. The process is then completed by a short ageing period on lees that result in an elegant, well-structured wine that is designed to be consumed young.