

Contenda Cabernet Sauvignon



Felix Solis

Varietal Wine

Contenda Cabernet Sauvignon

The grapes are grown in old, low growing vineyards of 6 000 ha and we have refined this wine to express the rich fruit intensity of blackcurrants, with a smooth velvety texture through generations of careful winemaking.

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. Airén and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Cabernet Sauvignon

STYLE
Still wine

ALCOHOL GRADUATION
12,5%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours and subtle spices. This elegant and full bodied wine has good tannin structure and a long balanced finish.

Food Pairing

Enjoy with roasts or a grilled steak.

Technical Information

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually lasts for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 24°C.