

Boyal

100% Cabernet Sauvignon

Analytical data:

Alcohol: 13,5%

Residual sugars: 4,85 gr/L

Total acidity: 5,1 gr/L

Volatile acidity: 0,51 gr/L

pH: 3,63

Tasting:

Black cherry, dried black currants, roasted mushroom and a hint of mahogany aromas. Full-bodied and deep. Flavors of cherry cobbler and chocolate covered blueberries that transition through the mid-palate with dark chocolate truffle, espresso and hints of dried tea leaf.

Notable earthy undertones from the terroir.

Wine-making notes:

Harvest was carried out in two days by dawn to collect the grapes as fresh as possible.

Elaboration: Cold skin maceration for 24 hours.

Fermentation with daily reassembling and maceration of 8 days at moderate temperature to maintain freshness and fruitiness and achieve its attractive color.

3 months of bâtonnage on their lees in deposit.

Amicrobic filtration.

Suggestions: Recommended service between 14-16 °C. Good for a great variety of foods and tapas having a soft tannin. Ideal for barbecues.

