



**CORTIJO
TRIFILLAS**



CABERNET SAUVIGNON

Red Wine aged in oak barrels for 12 months



VARIETIES

Cabernet Sauvignon 100%.

REGION

Vino de la Tierra de Castilla.

AGEING

Twelve months in American and French oak barrels, at the same time as the malolactic fermentation process. Posterior ageing in the bottle to complete its refinement and round the tannins.

TASTING NOTES

Wine of dark and intense ruby red color, with violet hues turning to "roof-tile" tones. With pleasant aromas of ripe fruits and traces of green pepper, evolving to deep aromas with notes of tobacco and chocolate having been aged for 12 months in the barrel, in the mouth it is velvety, structured and with an excellent palate.

BEST WITH

Ideal for all types of cheeses, meats, stews, spicy dishes and roasts.

VINIFICATION

The grapes are harvested in the state of advanced ripeness to enhance its varietal character. Fermentation with maceration for 14 days extracting seeds halfway through the process. Malolactic fermentation in barrels and further ageing in oak. Upon completion its ageing, it is slightly filtered before bottling and its posterior ageing in the bottle.

SERVING TEMPERATURE

64°F - 68°F / 18°C - 20°C

FORMAT

Bottle Bordelesa Élite Troncocónica 75cl – 6 Bottles x Box

