

Las Mulas®

Cabernet Sauvignon 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: From the end of March to the middle of April

TASTING NOTES

Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

SERVING SUGGESTION

Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.

TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.7

Total acidity: 5.1g/L (expressed in tartaric acid)

AR: 1.7 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of skin contact: 18 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 7 days

Fermentation temperature: 26°C

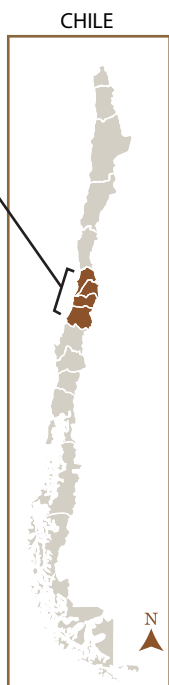
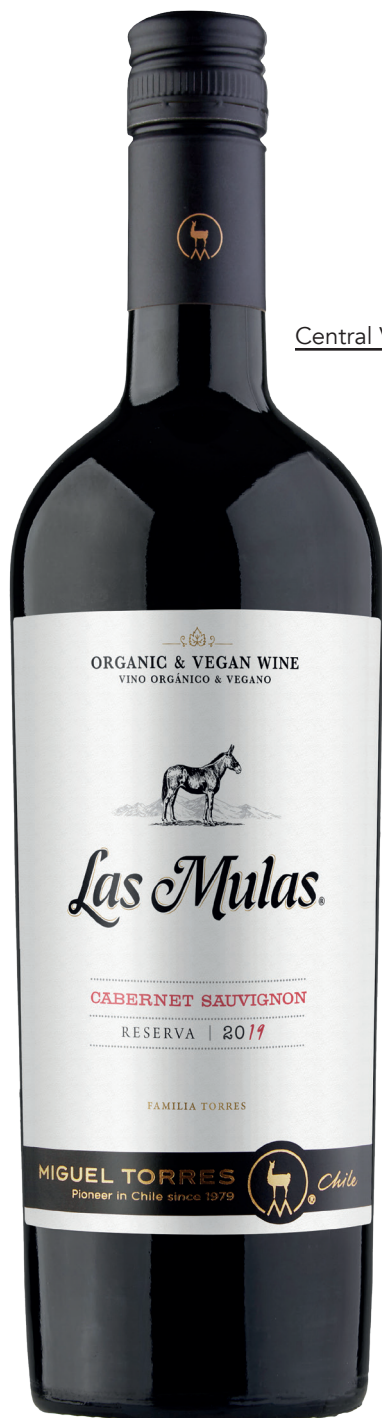
Bottling date: February 2020

Aging: 40% of the wine, in French oak barrels of third, fourth and more uses, for 6 months

Properly stored, the wine will hold its potential for the next: 5 to 6 years

2019 VINTAGE

The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR.



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