FREIXENET

CABERNET SAUVIGNON

SELECCIÓN DE ESPAÑA

Winemaking process

The grape harvest takes place at night, up to the early hours of the morning, to avoid high temperatures and conserve freshness. There is then a pre-fermentation maceration at 10ºC over 5 days to extract the maximum varietal aromas.

The grapes are then gently pressed using small wooden hydraulic basket presses, and fermentation is done at a temperature of 24ºC to conserve and enhance the fresh, aromatic character of this wine.

Finally, a short ageing in stainless steel tanks on lees for two months to increase its personality and complexity. At the end of these two months, preparation for bottling begins.

Coupage

Cabernet Sauvignon

Tasting notes

Deep ruby red with light notes of violet.

Spicy on the nose, showing black pepper and liquorice. There are also notes of cherries and blackberry, with some cassis and green pepper. We also find some balsamic notes.

The opening palate is dry and fruity with a secondary spicy sensation in the centre. There are some noticeable tannins, but they are rounded and ripe.

Food pairing

We can pair this Freixenet Cabernet Sauvignon with lamb dishes or grilled Catalan sausage. With blood sausages and chorizo or a succulent grilled steak. A winter vegetable stew, such as spicy lentils would also be an ideal combination.

For a more modern flavour, pair with a pulled pork sandwich!

Analysis

Alcohol: 13,00% vol.
Total acidity (expressed in tartaric acid): 5,50 g/l
Sugar: 7 g/l
Vegan: yes

Vintage

2023