

CONDE DE ALICANTE CABERNET



Type of wine: Red

Variety: 100 % Cabernet

Alcohol volume: 13%

Gastronomy: Game, red meat, cheese and traditional cooking.

To serve preferably at 17°C.

Winemaking: Alcanta Cabernet is made from selected vineyards, which produce small fruits, and with a perfect balance of sugar and polyphenols. Maceration and fermentation for one week at a temperature of 25°C in stainless steel tanks so as not to extract bad tannins.

Vineyards: Between 10 and 15 years old. They are trellised, irrigated and cut in double guyot.

Soils: They are light soils which improve solar refraction; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to utilise the resources available easily; and they have a significant clay base and a high content of large stones which makes them permeable and fresh.

Climate: Continental Mediterranean climate, with little rain, falling mainly in autumn and the end of spring, very cold winters, and a hot period without precipitation, spanning from flowering until the end of the ripening process.

Yield: 6500 kg by hectare – 2500 grapevines/hectare.

Grape harvest: Realised mechanically, the second week of September.

Colour: Intense and dark cherry colour.

Nose: Powerful aroma with fruit-bearing fund (black fruits and red currant).

Palate: Tasty, balanced and powerful with good fruit expression.

