

HACIENDA ALBAE

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Vintage Family

THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality of this unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

CABERNET SAUVIGNON

Our Hacienda Albae Cabernet Sauvignon is a wine with a perfect degree of ripeness due to our climate. The perfect adaptation in the vineyard makes it easy to harvest at its optimal point. It shows a fruity varietal expression hard to find in a Cabernet.

THE HARVEST

During the first year's cold days, when all our wines have already been fermented, we harvest our Cabernet Sauvignon at its optimal ripeness point. Harvest takes place at the end of October at night. Due to small and tight Cabernet clusters, ripeness conditions must be optimal in order to get a structured wine and fine tannins.

WINEMAKING

The grapes are cooled to 10°C and cold-soaked for forty-eight hours. The fermentation process is carried out in stainless steel vats, with a strict control of the fermentation temperature at 25°C during ten days. Post-fermentation maceration is carried out from five to eight days. The wine then ages for six months in new, middle toast French oak barrels.

TASTING NOTES

This is a wine of intense red color with violet hues; the nose is fruity and complex, with a touch of mineral. The palate is structured, with great volume and persistence.

Food pairing: cheese, poultry, red meat and game.

WINE PROFILE

Average production: 6.000 kg/ha.
Harvest date: late October.
Varietal: 100% Cabernet Sauvignon.
pH: 3,5
Alcohol: 14,5
Residual sugar content: 3 g/l.

