

MAJUELO EL ESPEJO 2014

VINEYARD:

Cabernet Sauvignon from an unique vineyard of 0.65 Ha, light northern slope and clay loam soils located about 730m above sea level. Organic and sustainable viticulture. Yield of 32 hl/ha.

ELABORATION:

The grapes were harvested by hand on October 10th 2014 in 15-kilo crates and then macerated for 10 days at 10°C before fermentation. The spontaneous fermentation was carried out for 20 days at a temperature of around 22°C in stainless steel tanks and 2 - 3 pumping overs per week trying not to extract too much. Ageing in French oak barrel for 20 months. No malolactic fermentation. No finning, nor filtering. Decanting is recommended.
Alcohol: 15°
Total acidity: 6.5 g/l
pH: 3.22
Total sulphites: 15 mg/l.



Isaac Cantalapiedra
VITICULTOR