



Grape varieties: Cabernet Sauvignon 55%, Merlot 25% and Bobal 20%.

Appellation: Utiel-Requena



Soils: grapes come from 2 plots with different characteristics:
– The Blasca, deep and silty loam soil, with some stoniness that gives freshness to the earth.
– Berceruela, shallow, stony loam soil.



Altitude: 900 m.

Harvest date: during the month of October 2009.

Characteristics: the youngest vineyard, the Merlot, is 14 years old. The Cabernet is 17 and the Bobal, more than 60 years old. All of them aren't vigorous, as they are not fertilized and tillage operations are restricted. Average yields: 4000 kg/ ha. after partial removal of clusters at the beginning of veraison.

Winemaking: cold pre-fermentation for 3 days. Subsequent fermentation at a controlled temperature of 24°C.



Aging: 12 months on its fine lees in French, Hungarian and American oak barrels.



Tasting notes: deep, clean and bright cherry colour. The nose is intense, fine, elegant and complex, with the presence of fruit (raspberries, blueberries) which are very well integrated with the wood, scrubland and liquorice. On the mouth, toasted notes with sweet tannins. It is rounded, velvety, tasty, harmonious and mouthfilling.



Food pairing: red meats, roasts, stews and casseroles, semi-soft or aged cheeses. Good combination with black chocolate.

Alcohol: 14% vol.

Temp. of service: 15-16°C

Formats



75 cl



6 bottles



Awards and ratings

90 points + 3* Best Buy

GUÍAPEÑÍN