

Winemaker: Asunción Yébenes



VENTA LA OSSA CABERNET SAUVIGNON | 2019

A wine made to surprise that shows our restless spirit.

100%
CABERNET SAUVIGNON

Technical data



D.O.: Vino de la Tierra de Castilla
Production: 30.000 bottles 0,75l
Alcohol: 14% vol.
Acidity: 4,48 g/L (tartaric acid)
Residual sugar: >0,2 g/L
pH: 3,28

Winemaking

Wine ageing: 18 months in french oak barrels



Process: A first selection is carried out during the harvest, using boxes. Subsequently, a second selection is carried out in the winery. The barrels are worked independently according to the different characteristics. The control of the process and temperature is essential.

Tasting notes



Balsamic notes combine with the fruit on a background of violets in a fresh, complex and elegant whole. The palate is round, tasty and long. The red and especially the black fruit are more noticeable, where nuances of tobacco, chocolate or paprika can also appear.

Vineyard



Soils: The soil compositions are varied, calcareous sands with pebbles, sandy loam or clayey loam, all of them on a calcareous bedrock of different depths, from 0.7m to 2m.

Attitude over sea level: 700 meters

Average age: 20 years-old vines

Climate: Continental and Mediterranean

Ratings



Guía Peñín: 91 | Guía Gourmets: 92

