



L'ERA CABERNET SAUVIGNON 2015

L'ERA wine is named for one of the most representative outdoor spaces of Catalan farm homes: the "era" for threshing grain. This space is located at a certain altitude to take advantage of gentle and constant winds necessary for blowing on the grain after it has been threshed.



GRAPE VARIETIES Cabernet Sauvignon 100%.

DESIGNATION OF ORIGIN D.O. Penedès.

TASTING NOTES

Young red, vibrant, seductive and with a bright plum colour. Delicate but well structured, this wine has aromas of red fruit and sweet ripe tannins, which makes for a long and pleasant finish.

FOOD PAIRING

It is perfect with light meats, oily fish and mature cheeses. We recommend serving it at 12 °C.

SOIL TYPE

Cabernet Sauvignon sit in a clay loam soil. It is deep and cool, containing rocky areas. These conditions provide good drainage, which favors very healthy crops.



CLAY LOAM SOIL

VINTAGE 2015

A late summer without much rainfall and mild temperatures brought an optimum ripening of the Cabernet Sauvignon, which resulted in very healthy grapes with a good concentration of flavors.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Selection on table. Delicate pressing with low yields. Fermentation at 22 °C. Brief ageing of three months in French oak barrels to increase the complexity of the resulting wine.

ALCOHOL/VOL 14.5% Vol	TOTAL ACIDITY 5.2 g/l	PH 3.6	RESIDUAL SUGAR 1.1 g/l	SULPHUR CONTENT 70 mg/l
VITICULTURE Ecological performance standards	VINE TRAINING Cordon Royat	ALTITUDE 200m	VINE AGE Average of 20 years old	YIELDS Cab. Sauvignon 4.563 Kg/Ha