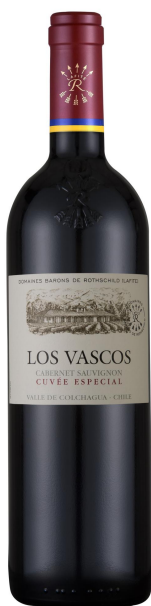




## CABERNET SAUVIGNON CUVÉE ESPECIAL 2016

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



### ■ VINTAGE SUMMARY

The 2016 season started with normal winter conditions and rains concentrated in July that did not cause any problems in our vineyards. Spring arrived with high temperatures, exceeding 35°C, and low minimum temperatures, but without any frosts that could have affected the normal growth of the vines. Summer temperatures were high, with peaks of up to 37.9°C in January, but gradually dropped below 30°C in March. The only potential problem was the rain that fell during the harvest; however, careful organization and our team's quick reactions resulted in excellent quality grapes with a refined, elegant character.

### ■ WINE MAKING SCHEME

The grapes were de-stemmed and crushed at reception. Fermentation was conducted in stainless steel vats at a controlled temperature between 25 and 27°C, followed by a maceration period of 10 to 15 days.

### ■ TASTING NOTES

Ruby red color, plum and cherry-scented nose with hints of caramel, chocolate, tobacco and black olives. Well-structured mouthfeel, good volume, pleasant tannins; a wine with a forward personality.

#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%