



KORTA WINES

VINEYARDS & WINERY

GRAN RESERVA :

Korta Barrel Selection Cabernet Sauvignon

D. O. : Sagrada Familia Valley.

Harvest: Hand-picked grapes in 13-kg cases.
Harvest period: first three weeks in April.

Composition:
100% Cabernet Sauvignon.

Vinification: Bunch selection at reception, soft crushing and no solids pumps.
Prefermentative maceration between 10-12 °C for 72 hours.
Fermentation between 26-28°C for 8 days and postfermentative maceration based on tasting. 12 months in American and French oak barrels after vinification.
Final blend, coarse filtration and bottling.

Tasting Note: Intense ruby red color.
Cherries and red fruits aroma with black pepper notes elegantly combined with wood from ageing.
Good volume on the palate and strong character tannins.
Fresh and juicy mouthfeel, but well-balanced with vanilla notes.

