

# Viña de Gaitanejos

## BRISA

100% Cabernet Sauvignon.

Is our signature single vineyard cabernet sauvignon. Produced from our vines located at the Ribera del Río Guadiana, a warm region os Spain that´s often referred as the “California os Spain”.

## OUR TASTING

Black cherry, dried black currants, roasted mushroom and a hint of mahogany aromas. Full- bodied and deep. Flavors of cherry cobbler and chocolate covered blueberries that transition through the mid-palate with dark chocolate truffle, espresso and hints of dried tea leaf.

Notable earthy undertones from the terroir.

### Wine-making notes:

Harvest was carried out in two days by dawn to collect the grapes as fresh as possible.

Elaboration: Cold skin maceration for 24 hours.

Fermentation with daily reassembling and maceration of 8 days at moderate temperature to maintain freshness and fruitiness and achieve its attractive color.

3 months of bâtonnage on their lees in deposit. Amicrobic filtration.

Suggestions: Recommended service between 14-16 oC. Good for a great variety of foods and tapas having a soft tannin. Ideal for barbecues.



COUNTRY	D.O. / AREA	PRODUCER	VINTAGE	TYPE	GRAPE	BOT/CX
Spain	Vino de la tierra de Castilla	Viña de Gaitanejos	2016	Red	Cabernet Sauvignon	12

Manufactured Product Spec Sheet Distributed By



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