

## VIZUECOS

### *Excellence 2020*



VINTAGE: 2020

**VINO DE PAGO** (own vineyards, winemaking and production in the winery within the boundaries of the state LA CANTARERA).

GRAPE VARIETIES: Cabernet Sauvignon 100%.

TYPE OF WINE: Red wine.

WINEMAKING: At harvest time, the grapes are hand-picked and placed in 15kg boxes. The best grapes are selected and placed in their completely intact state at the time of destemming. Once destemmed, the grapes begin the alcoholic fermentation/maceration process in stainless steel tanks at a controlled temperature of 24°C. This process lasts approximately 30 days, with a minimum of two pumping overs per day, allowing the must/wine to macerate with the skins and thus extract all of its qualities (aromas, color, tannins, etc.). Once fermentation is complete, the wine is separated from the skins by means of a very gentle lees and pressed to obtain the highest quality. During malolactic fermentation, we macerate with the wine's fine lees for 5 months to give it volume and creaminess on the palate. The wine is then placed in French oak barrels for 12 months, producing a complex, fresh, and powerful final wine.

ALCOHOL: 14% Vol.

RECOMMENDED SERVICE TEMPERATURE: 16-18°

#### **TASTING NOTES:**

COLOR: Intense cherry color, medium-high depth, clean, and bright.

AROMA: The nose offers spicy aromas of pepper, red and green bell pepper, and clove as primary aromas, giving way to toasted notes, tobacco, and cocoa as tertiary aromas.

PALATE: Powerful, well-structured, and full-bodied, with a freshness and tannins that promise a long life.

**PAIRING:** Perfect for pairing with hunt sausages, white and red meats.