

Sabino

CABERNET SAUVIGNON

VINO DE LA TIERRA DE CASTILLA



Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone. Elevation: 600 - 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for several months.

TASTING NOTES:

This wine stands out for its varietal aromas showing peppery notes combined with some nuances of wild berries and spices, with a fresh finish.

FOOD PAIRING:

A great aperitif and very versatile wine for food pairing wine given its nice acidity and lower tannin. Perfect match with spiced and herb-heavy dishes including roasted meats, everyday favorites (burgers, pizza, pasta) and Mediterranean food.

VARIETIES:

100% Cabernet Sauvignon

AGEING:

4 months on the lees

