



# MASCARÓ

## RED WINE CABERNET SAUVIGNON 2007

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from "vineyard to bottle"

We select the grapes for this wine from our private estate named "Mas Miquel", formally the property of the Cistercian Monastery at "Santes Crues" in the foothills of Tarragona

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins. After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into American oak barrels.

Mascaró "Cabernet Sauvignon" is a great, powerful and spicy red wine.

### TASTING:

- Deep cherry colour with garnet rim.
- On the nose it is rounded, spicy with some balsamic hints
- On the palate it is fleshy, pleasant and well balanced. Good backbone and a lingering finish.

### SERVICE:

Between 16°-18 °C.

### FOOD MATCHING:

Its roundness and backbone makes it ideal for drinking with meat and game dishes. Suitable also for accompanying cheeses

### TECHNICAL DATA

#### PRODUCT:

Red Wine DO Penedès

#### VARIETIES:

100% Cabernet Sauvignon

#### AGEING:

12 months on American oak.  
additional 24 months in the bottle

#### ANALYSIS:

Alcoholic degree: 12.5%



Enjoy drinking in moderation.

