



L'ERA CABERNET SAUVIGNON 2014

L'ERA wine is named for one of the most representative exterior spaces of the Catalan hacienda: The "Era", for grain beating. This space is located at a certain altitude to take advantage of gentle and constant winds necessary for blowing on the grain once it has been beaten.



GRAPE VARIETIES Cabernet Sauvignon 85%, Merlot 15%.

DESIGNATION OF ORIGIN D.O. Penedès.

TASTING NOTES

Young red, vibrant, seductive and with a bright plum color. Delicate but well structured, this wine has aromas of red fruit and sweet ripe tannins, which makes for a long and pleasant finish.

FOOD PAIRING

It is perfect with light meats, blue fish and mature cheeses. We recommend serving it at 12°C.

SOIL TYPE

Cabernet Sauvignon and Merlot sit a clay loam soil. It is a deep and fresh soil containing rocky areas.



VINTAGE 2014

Due to the forecast of rains in October it was advised to harvest de Cabernet Sauvignon a bit earlier than usual, resulting in fresh red fruits aromas in the wine.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Selection on table. Delicate pressing with low yields. Separate fermentation of the different varieties at 22°C. Brief aging of three months in French oak barrels to increase the complexity of the resulting wine. Native yeast is used to enhance the soil expression.

ALCOHOL/VOL 13.5% vol	TOTAL ACIDITY 5.2 g/l	PH 3.6	RESIDUAL SUGAR 1.1 g/l	SULPHUR CONTENT 70 mg/l
VITICULTURE Ecological performance standards	VINE TRAINING Cordon Royat	ALTITUDE 200m	VINE AGE Average of 19 year-old	YIELDS Cab. Sauvignon 4563 Kg/Ha Merlot 8900Kg/Ha