CV-05 Cabernet Sauvignon, DO Valencia 2021

EMV0622021

Bodegas Murviedro

— Valencia, Spain

Ditch the preconceptions here - this is bright, poised and very smart indeed.

2021 Vintage

IWSC Bronze

2023
Decanter World Wine Awards Bronze 2023

Production

This wine is sourced from a 4 hecatre plot planted in 1996 within the Finca el Serrano, with loam and sandy soils which are extremely porous and permeable. The grapes are harvested towards the end of September, and undergo fermentation at 25ºC with native yeasts (from the skin of the grapes) and gentle batonnage. They are pressed after 15 days of maceration. Malolactic fermentation takes place in stainless steel, and the wine is aged for 4 months before bottling. Cultivation and winemaking all takes place with minimum intervention, seeking to reflect all the potential of the terroir.

Tasting note

Appealing aromas of forest fruits with a subtle note of spice. The palate is ripe with blackcurrant and bramble notes balancing good acidity and freshness. Silky tannins and mineral notes give a long finish.

Food Match

Enough acidity to match up to some pretty hearty tomato dishes, if you like a red with your tapas this would work perfectly.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valencia

Winemaker:
Pablo Ossorio

Grape Varieties:
Cabernet Sauvignon 100%

Suitable for:
Vegan

Bottle Barcode:
8437008397023