

PEÑALOLEN

CABERNET SAUVIGNON 2021

HARVEST

The 2021 growing season brought ideal conditions, with warmer temperatures and well-timed rainfall, which contributed to a bigger and sweeter fruit profile than the previous vintage. Yields were slightly higher, and the fruit ripened beautifully, producing rich, concentrated grapes. Despite the warmer weather, the natural acidity was preserved, giving the wine balance and structure. As always, the harvest was done manually to ensure optimal grape quality.

Vinification followed our traditional process, with slow, long extraction. After 21 days of maceration, 70% of the wine was aged for 12 months in 3rd use French barrels from Tronçais and Nièvre forests, while 30% remained in steel tanks to emphasize fruit purity and freshness. The wine underwent soft fining with egg whites and a light filtration before bottling.

TASTING NOTES

The 2021 vintage opens with a deep and brilliant garnet color, revealing an expressive and generous nose filled with ripe blackberries, sweet plums, and cassis, underlined by minty balsamic notes and a hint of roasted red peppers. On the palate, the fruit shines even more, with rich and sweet flavors of ripe berries that are perfectly balanced by velvety tannins. The mouthfeel is plush and full-bodied, leading to a lingering finish dominated by spicy oak, subtle herbs, and sweet spices. This vintage stands out for its fruit-forward character and smooth, well-integrated tannins, offering great complexity and elegance.

AGING POTENTIAL

Drink now until 2031. Decant for 30 minutes to allow the wine to fully express its aromas and flavors.

VARIETALS	ANALISYS
Cabernet Sauvignon: 77 % Merlot: 3 % Petit Verdo: 11 % Cabernet Franc: 7 %	Real Alcohol: 14,6 %vol. pH: 3,66 Total Acidity (H2SO): 3,63 g/L

